



River Recipes

All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.



**Here is a fun recipe to celebrate
Cinco de Mayo
and use all summer long.**

Campeche Tequila Shrimp

1/2 pound shrimp- deveined, keep tails on
3 Tbsp of Tequila
Juice of one lime
Juice of one blood orange or regular orange
1/4 tsp garlic powder
5 whole smashed garlic cloves
1/2 cup of vegetable oil
1/8 cup champagne vinegar
1/2 tsp chili powder
Dash of hot chili flakes
1/4 tsp powdered cumin
1/2 chopped fresh cilantro
Salt and pepper to taste

Bamboo skewers-soaked in water for 30 minutes

In a large plastic bag, mix all of the above items together and marinate shrimp for about 45 minutes to an hour. Place the shrimp on the wet skewers and cook on a grill or roast in oven until they curl up, about 5-6 minutes on each side.

Avocado Salad

1 avocado, sliced
1/2 red onion sliced
1/4 cup fresh cilantro
Handful of your favorite salad greens
1/2 tomato cut into thin wedges or diced
Salt-pepper to taste
Dressing:
1/4 cup Olive oil
1/8 cup red wine vinegar
salt and pepper to taste
Juice of one lime

Place all salad items together in a bowl. Next, whisk the dressing ingredients together and gently dress the salad. Set aside.

To plate your Campeche Tequila Shrimp, place your avocado salad in the center of your plate.

Next, place two skewers of shrimp on top and drizzle with a squeeze of fresh lime juice. Serve with your favorite cold beverage and enjoy!