



TACEAUX LOCEAUX

This crazy good food truck is run by a married couple who clearly have a background in kitchens. Operating mainly Uptown, Taceaux Loceaux is not only known for their delicious tacos but for the fun names they give their dishes like Messin' with Texas Brisket, Seoul Man Bulgogi Chicken, and All Hat, No Cattle.

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Today's Special:

TEQUILA SHRIMP TACOS

SERVES 4



INGREDIENTS

2 lbs shrimp, shelled and deveined
3/4 c olive oil
Juice of 2 lemons
Juice of 2 oranges
1 shot quality tequila

3 cloves garlic
2 chipotle peppers
1 1/2 tsp salt
Skewers (if grilling)

DIRECTIONS

1. Combine ingredients except shrimp and pulse in blender until garlic and chipotle peppers are fully blended.
2. Pour mixture over shrimp and marinate for 30 minutes.
3. If grilling, skewer shrimp and grill 1-2 minutes, each side.
4. If sautéing, heat pan to medium-high, add shrimp and cook 3-4 minutes or until cooked through.
5. Serve with warm corn tortillas, cilantro, sour cream, lime and your favorite salsa.



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Enjoy this scrumptious recipe from Taceaux Loceaux compliments of **CORPORATE REALTY**

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