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## ***Desert Shrimp***

- 2 Pounds medium or large shrimp, unshelled
- 1/2 Cup fresh lime juice
- 1/2 Cup fresh lemon juice
- 1/2 Cup water
- 1 Tsp salt
- 1 Tbsp extra virgin olive oil
- 1 Tbsp coarse-ground black pepper
- Lime and lemon wedges, for garnish

- 1) Place the shrimp in a saucepan. Add the lime and lemon juices, water, and salt and bring just to a boil. Pour the mixture into a shallow dish, refrigerate it, and marinate the shrimp in the liquid for 45 to 60 minutes.
- 2) Drain the shrimp and add the oil and pepper to them. The shrimp can be served immediately or refrigerated for several more hours before serving. Arrange the shrimp on a decorative platter, garnished with lime and lemon. Since the shrimp are intended to be peeled at the table, supply plenty of napkins.

Makes 4 Servings

