

DANICA'S COKE & LIME

CILANTRO SHRIMP WRAP



CILANTRO & CABBAGE SLAW

Yields 6 servings for 6 wraps

3 C Cabbage, shredded ■ **2 T** Cilantro, fresh, finely chopped ■ **2 T** Lime Juice, freshly squeezed
1 T Olive Oil, Extra Virgin ■ **½ tsp** Red Chili Pepper Flakes ■ **2 tsp** Sugar, Granulated ■ **3 T** Vinegar, Rice Wine

PROCEDURE

1. Combine all ingredients in mixing bowl, lightly toss. Let sit for at least 5 minutes before serving.

JULY 2

MANGO PAPAYA RELISH

Yields 8 servings for 8 wraps

½ C medium diced Mango, fresh ■ **½ C** medium diced Papaya, fresh ■ **¼ each** small diced Red Onion ■ **1 T** minced Garlic, fresh ■ **1 each** small diced Jalapeno, fresh ■ **¼ C** small diced Red Bell Pepper ■ **¼ C** small diced Orange Bell Pepper ■ **3 T** Olive Oil ■ **2 T** Rice Wine Vinegar ■ **1 T** Honey, Orange Blossom (local)
1 each fresh squeezed lime juice ■ Salt and pepper to taste

PROCEDURE

1. Combine all ingredients in mixing bowl, lightly toss. Let sit for at least 5 minutes before serving.

COKE & LIME MARINADE

Yields 5 Cups of marinade for 1lb of Shrimp or 4 Wraps

16 oz Coca-Cola ■ **1 each**, fresh squeezed lime juice ■ **1 C** Extra Virgin Olive Oil ■ **1 C** Rice Wine Vinegar
3 Cloves Garlic, fresh, minced ■ **1 tsp** Garlic Powder ■ **1/2 tsp** Onion Powder ■ **1 lb** White Shrimp ■ **1/2 Cup** Honey, Orange Blossom (local) ■ **8 each**, thinly sliced Green Onion ■ **1 T** Soy Sauce ■ **1/2 tsp** Black Pepper
■ **1 T**, Grated Ginger, fresh ■ **1/2 tsp** Red Pepper Flakes ■ **1 T** Fresh Cilantro, finely chopped

PROCEDURE

1. Combine all ingredients in mixing bowl, stir to combine. 2. Add shrimp to marinade and let set for at least 3 hours before cooking. 3. To cook add olive oil to pan and lightly sear each shrimp for about 1 ½ minutes per side. 4. Let cool and add to shrimp wrap.

COKE GLAZE

Yields about 1/4 Cup or 8 servings

16 oz Coca-Cola ■ **1 T** Honey, Orange Blossom (local)

PROCEDURE

1. Combine ingredients in saute pan. 2. Stir and set heat to low simmer. 3. Reduce stirring constantly until rapid bubbles start to form and glaze starts to coat back of spoon. 4. As syrup cools it will get thicker.