juice from 3 to 4 limes
4(lol) medium cloves garlic
1/2 TBSP olive oil
1 tsp chili powder
1 tsp salt
1/2 tsp zest from 1 lime
1 1/2 lbs large shrimp, peeled,
deveined, and rinsed

1 small jalapeno pepper

place all but shrimp into blender. Puree until garlic and jalapeño are completely chopped.

maranade shrimp in a bag. 30 min

maranade shrimp in a bag, 30 min Medium High heat on grill, oil, and grill shrimp 2-3 min per side