Ingredients;

For Shrimp Cooking Bath: Let cook in bath for 30 minutes or to your desire texture.

Jumbo Shrimp 31-40 Per Pound Juice Of 7 Limes 1 Tbsp Of Salt 1 Tsp Of Black Pepper

Shrimp Marinade Blend: Let marinade for as long as you want and enjoy.

6-7 Serrano Peppers2 Jalapeno Peppers3/4 Of A Cilantro Bundle (Including Stems)1/2 Red Onion3/4 Of A Cup Of Lime Juice

Garnish:

1/2 Onion (Sliced Thin In Half Moon)2 Cucumbers (Diced In Bite Size Pieces.Tostadas