

Grilled Shrimp Taco with BBQ Spice Rub

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-spice-rub-recipe>

Ingredients:

- 1 pound shrimp fresh or frozen, 31 to 40 count per pound peeled and deveined
- 12 bamboo skewers, optional
- 4 tablespoons rub BBQ spice, recipe follows
- 2 tablespoons vegetable oil for grill pan
- 1/2 head cabbage shredded
- 1 can crushed pineapple packed in pure juice or water
- 1 tomato large, diced
- 1/4 onion diced
- 2 avocados diced
- 2 tablespoons cilantro chopped
- 4 ounces cotija cheese crumbled, feta may be substituted
- 4 ounces Mexican crema or sour cream
- 2 limes cut into wedges
- 16 corn tortillas fresh
- 4 ounces hot sauce your favorite, optional
- 1 tablespoon mustard powder
- 1 tablespoon ground cumin
- 2 tablespoons smoked paprika
- 2 tablespoons garlic dry, ground, not garlic salt
- 1 tablespoon ancho chile
- 2 tablespoons chile powder New Mexico
- 2 tablespoons dried minced onion
- 2 tablespoons dark brown sugar
- 4 tablespoons sea salt or kosher salt, if table salt, use half as much
- 1 teaspoon red pepper flakes
- 2 teaspoons black pepper
- 1 tablespoon celery salt