

Mojito marinade

In a medium bowl, combine 20 chopped fresh mint leaves, $\frac{1}{3}$ cup sugar, and 1 thinly sliced shallot. Pound with a wooden spoon to coarsely crush. Whisk in $\frac{1}{3}$ cup light rum, 3 tbsp. **fresh lime juice**, 1 tbsp. **vegetable oil**, 1 tsp. freshly grated **lime zest**, and 1 tsp. **coarse kosher salt**. Whisk until salt dissolves. Makes about 1 cup, enough for up to $1\frac{1}{2}$ lbs. shrimp.