Grilled Shrimp Tacos

Ingredients:

- 1/2 cup fat free sour cream
- 3 Tablespoons light mayonnaise
- 3 Tablespoons skim milk
- 1/2 teaspoon ground cumin
- 1 pound large shrimp, peeled
- 2 Tablespoons tub margarine, melted (can sub unsalted butter)
- 2 large garlic cloves, minced
- 4 limes, cut into quarters
- 8 (6 inch) corn tortillas
- 2-3 cups of finely shredded green cabbage
- Optional: bottled, green tomatillo salsa

Directions:

1. Heat grill to medium-high heat. In a small bowl, whisk together the sour cream, mayonnaise, milk, and cumin. Set aside.

2. Skewer the shrimp. (if wood skewers, soak them in water for 10 minutes beforehand.) In a small bowl, combine the butter and garlic. Brush the shrimp with the garlic butter.

3. Place the shrimp on grill. Cook for about 4 minutes on each side or until the shrimp is opaque. Remove from grill.

4. Grill the tortillas for 30 seconds on each side. Pull the shrimp off the skewers; divide evenly among tortillas.

5. Top with the cabbage, sour cream sauce, tomatillo salsa, and a squeeze of grilled lime.