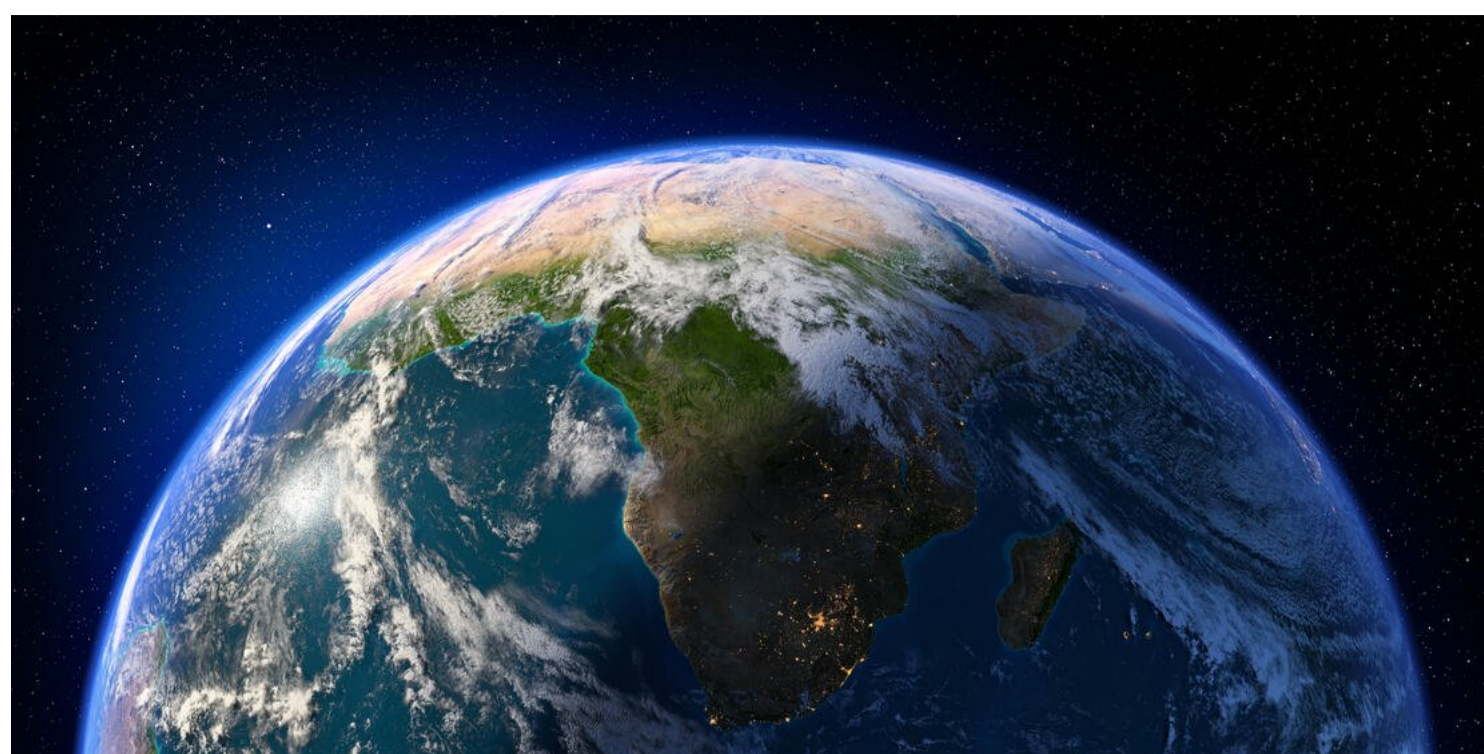




# Global Basecamps

Authentic Travel



## Happy Earth Day!

This is a particularly special holiday here at Global Basecamps as sustainability has been at the heart of [how we operate](#) since the beginning.

This year marks the 50th anniversary of Earth Day. Beyond this exciting milestone, there are many reasons to reflect on how important protecting our planet is.

With many of us tasked with staying home to stay safe, we are temporarily unable to enjoy many of our favorite outdoor spaces from beaches to parks to hiking trails. And while this can feel difficult and claustrophobic at times, it is also an incredibly important reminder to not take these beautiful slices of nature for granted.

We are at a pivotal point in time when protecting our planet - its people, animals, and environments - can no longer be up for debate. We are confident our global community will make it out on the other side of this pandemic. And once we do, we want to ensure we've protected the spaces we are patiently waiting to explore and enjoy again.

We'd love to know what some of your favorite places on the planet are, whether they're right in your backyard, a plane ride away, or perhaps somewhere on your bucket list that you can't wait to see for yourself one day.

Happen to have a pic of this place? Share it on social media and tag us @GlobalBasecamps or send it to us via email by replying back to this newsletter.



One of *our* favorite places on this planet is Patagonia - a true testament to just how breathtaking natural beauty can be.

Join us next Thursday, **April 30th** for our second installment of our Weekly Wanderlust Webinars. This time, our travel specialists **Laura Roundy** will be taking you on a virtual adventure to **Eco Camp Patagonia**, the world's first geodesic dome hotel whose cornerstone is its sustainable practices.

[Register Here.](#)

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**Last but not least, here's you're GB Global Recipe of the Week:**



### Peruvian Marinated Chimichurri Shrimp

**Ingredients:**

16 large shrimp  
2 Tbsp oil  
Lime wedges (for serving)

***Anticucho Marinade***

½ cup white wine vinegar  
2 Tbsp olive oil  
2 tsp minced hot peppers - habanero, serrano, jalapeno - your choice  
½ tsp each of salt, pepper, and cumin  
2 cloves minced garlic  
Juice of 1 lime

***Chimichurri***

1 cup chopped parsley  
½ cup olive oil  
1 tsp white wine vinegar  
¼ tsp each salt, pepper, and oregano  
1 clove minced garlic  
Juice of ½ lime

Combine all the marinade ingredients and add the shrimp, marinating for a minimum of one hour. While the shrimp is marinating, combine all the chimichurri ingredients and blend in a food processor or blender until smooth. Sauté the shrimp in a skillet over medium to high heat, 1 minute per side. Remove from the pan, and squeeze the lime before adding the chimichurri sauce to serve.

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*If you have any questions or concerns regarding our response to travel during COVID-19 please check out our [Coronavirus FAQ page](#) and don't hesitate to reach out to your travel specialist.*

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[Start Planning](#)



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