



INGREDIENTS

- 10 oz raw shrimp, peeled, with tail fins intact
- ¾ c all-purpose flour
- 1 tsp baking powder
- A pinch of salt, pepper & paprika
- 1 c Yuengling® Summer Wheat
- Peanut oil, for frying
- Lemon wedges, to serve

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Yuengling SUMMER WHEAT SHRIMP TAPAS

DIRECTIONS

1. Sift flour, baking powder, salt, pepper and paprika into a bowl, mix well.
2. Add Yuengling® Summer Wheat. Let rest for a few minutes. Fill a deep fryer with peanut oil. Heat to 380°. Dip shrimp into batter; cook in oil until golden brown.
3. Drain on paper towels. Serve with Lemon wedges.

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