



Golden Pilsner Beer Battered Shrimp Po Boy

SHRIMP

2 lbs. shrimp, peeled & deveined

HOAGIE ROLLS

6-pack of 6"-8" rolls

BEER BATTER

1 cup all-purpose flour
1 Tbsp. cornstarch
1 ½ cups Yuengling Golden Pilsner
1 tsp salt
1 tsp black pepper, ground
1 tsp onion powder
1 cup mayonnaise
1 cup sour cream

REMOULADE

½ cup ketchup
¼ cup stone ground mustard
1 Tbsp. paprika
1 Tbsp. seafood seasoning
2 tsp horseradish
1 Tbsp. hot sauce
2 cloves garlic
½ cup onion

BEER BATTER

Whisk all ingredients together.

Dip shrimp into batter, letting excess batter drip off.

Cook in a fryer at 350° F 8-10 minutes until golden and cooked throughout.

REMOULADE

Puree all ingredients in food processor until smooth.

Drizzle over top of assembled hoagie.