

From the Kitchen of Sheryl Yuengling



Grilled Shrimp Salad

1 lb. raw shrimp, peeled and deveined
1 cup light olive oil
1/3 cup apple cider vinegar
1/3 cup Yuengling Flight
1 Tbsp. honey
1 lime, zest and juice
1 Tbsp. finely minced shallot

1/4 cup fresh cilantro, chopped
3-4 dashes hot sauce
1 tsp salt
1 tsp black pepper
2 heads butter lettuce, torn into pieces

2 ears of corn, husked
1 avocado, cut into 1/2 inch pieces
3/4 cup grape tomatoes, halved
1/2 cup shaved parmesan

In a large mason jar, combine the oil, vinegar, beer, honey, lime juice and zest, shallot, cilantro, hot sauce, salt, and pepper. Shake vigorously for approximately 1 minute until emulsified. Place the shrimp in a large resealable bag and add 1/3 of the marinade, reserving the remaining amount for the dressing. Close bag and shake to coat the shrimp evenly. Refrigerate for 20-30 minutes.

Lightly oil the grill plates and cook the corn over medium-high heat for 15-20 minutes, turning occasionally. Using wooden or metal skewers, place 5 or 6 shrimp per skewer and grill 2-3 minutes per side until pink.

In a large bowl add the lettuce, corn (cut off the cob), avocado, and tomatoes. Shake the dressing well, add desired amount to the salad and toss. Serve in individual bowls and top with shrimp and shaved parmesan.

Leftover dressing can be kept in the refrigerator for up to 2 weeks.

