



Lager Shrimp with Chipotle Cocktail Sauce

SHRIMP

1 lb. shrimp, peeled & deveined
1 cup Yuengling Lager
Juice and zest of 1 lime
1 tsp chili powder
½ tsp cayenne
1 tsp smoked paprika

1 tsp white pepper
1 tsp ground thyme
1 tsp garlic powder
1 tsp dried oregano
1 tsp salt
1 tsp seafood seasoning

SAUCE

¾ cup ketchup
Juice from ½ lime and the zest
Zest from ½ orange
2 Tbsp. horseradish
4 oz Yuengling Lager
1 chipotle pepper

SHRIMP

In a large bowl or resealable bag, combine all ingredients and mix well so the shrimp are completely coated.

Marinate in the fridge for 45-60 minutes.

Lightly oil the grill and heat to medium-high heat.

Grill shrimp for 2-3 minutes each side or until they turn pink.

Serve with chipotle cocktail sauce.

COCKTAIL SAUCE

Using a blender or food processor, combine all ingredients and pulse until the sauce is smooth.