

From the Kitchen of Sheryl Yuengling



Light Lager and Citrus Ceviche

1 lb. raw shrimp (peeled, deveined, and cut into pieces)
1 cup fresh lime juice
¼ cup Yuengling Light Lager
1 tsp salt
1 tsp sugar
1 cup cherry tomatoes, quartered
1 avocado, diced

1 jalapeno (stem and seeds removed), minced
¼ cup red onion, diced
½ tsp fresh garlic, minced
½ cup fresh cilantro, chopped
8 oz lump crab meat
¼ cup olive oil
Fresh cilantro and lime slices for garnish

In a medium bowl, combine the shrimp, ½ cup lime juice, beer, salt, and sugar. Mix well and refrigerate for 20-30 minutes.

In another bowl, combine the remaining ingredients including the other ½ cup lime juice. Mix and set aside in the refrigerator.

Drain the liquid from the shrimp. Combine the shrimp with the crab mixture and mix well.

Serve chilled with tortilla chips, crostini, or crackers and garnish with cilantro and lime.

Yuengling
LIGHT
★ LAGER ★

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