



## Shrimp with Chipotle Cocktail Sauce

### SHRIMP

1 lb. shrimp, peeled & deveined	1 tsp. white pepper
1 cup Yuengling Lager	1 tsp. ground thyme
Juice and zest of 1 lime	1 tsp. garlic powder
1 tsp. chili powder	1 tsp. dried oregano
½ tsp. cayenne	1 tsp. salt
1 tsp. smoked paprika	1 tsp. seafood seasoning

### SAUCE

¾ cup ketchup
Juice and zest from ½ lime
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.