

LAGER NEW ORLEANS BBQ BEER SHRIMP



INGREDIENTS

2 pounds large shell on shrimp (and heads if you can get them)
4 Tbsp. bacon fat or butter
2 chopped shallots
4 cloves garlic, chopped
2 stalks celery, chopped
1 bell pepper, chopped
1 lemon, sliced into rounds
1 cup Worcestershire sauce
1 sprig fresh rosemary
1 tsp dried thyme
1 Tbsp. Creole or Cajun seasoning
1 tsp. saffron
2 bay leaves
½ cup Yuengling Lager
1 cup chicken or shrimp stock
3 Tbsp. heavy cream
5 Tbsp. chilled unsalted butter, cut into tablespoon-sized pieces
¼ cup chopped parsley
¼ cup chopped green onions
Hot sauce to taste

INSTRUCTIONS

In a large sauté pan or dutch oven, heat butter over medium high heat. Add the shallots, garlic, celery and bell peppers then sauté, stirring often, until it is translucent.

Add the lemon, Worcestershire, rosemary, thyme, Creole seasoning, beer and stock. Bring to a boil, then reduce to a simmer for about 15 minutes or until it resembles a loose glaze or gravy or when the sauce just barely leaves a trail when you run a spatula through the middle of the pan. Add all the shrimp and toss to combine, cooking until just pink, about 3-5 minutes. Stir in the heavy cream until it's well mixed. Now, one tablespoon at a time, swirl in the butter. Add the herbs, toss then serve with crusty bread.



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Yuengling
★ TRADITIONAL ★
LAGER