



# SPICY SHRIMP WITH BUTTER BEER SAUCE

BY KAREN LOGAN

Serves 6-8 Ready in: 30 minutes

1 large pot

## INGREDIENTS:

- 2 lbs. shrimp
- 4 tbsp butter
- 1 clove garlic, minced
- 1 tsp. oregano
- 1 tsp. onion powder
- ½ tsp cayenne pepper or red paper flakes
- 1 tbsp Old Bay seasoning (optional)
- 1 tsp. pepper
- ½ pale ale or lager

## DIRECTIONS:

Melt butter in pot on medium-low heat. Add garlic and seasonings and cook garlic for 1-2 minutes. Pour in beer. Simmer for a few minutes. Add shrimp and cook until shrimp turn pink. Remove pot from heat and let sit for a few minutes before serving. Serve over rice or alone as an appetizer.

**Variation:** adjust and add seasoning to your preferences. Sear shrimp in seasoning first then add into beer butter sauce.

