

COOKING WITH BEER

(...always do. Sometimes it even goes into the food!)

CHEF EARL'S BEER BARREL SHRIMP



In a 10 to 12" skillet, over medium high heat,
add

2 tbsp olive oil

2 tbsp butter.

When hot add and sauté quickly

2 cloves garlic - finely minced.

Do not brown.

Add and toss until pink

10 large (10-14) head on Shrimp
(FRESH NOT FROZEN).

Add and stir

1/8 tsp salt

1 tsp fresh cracked black pepper

1/4 tsp cayenne pepper

Juice of 1/2 medium lemon.

Add

1 cup Vienna style beer

(Abita Amber, Boston or Brooklyn
Lager, etc.).

Raise heat to high.

Stir while liquid reduces to half.

Add

1 tbsp chopped flat-leaf parsley.

Serve with hot French bread. Don't burn
your fingers!!!!

(Thanks to Mike Retzlaff for submitting this.)