

Hot Shrimp

Ingredients:

- 1lb. Jumbo shrimp (16-20) peeled and deveined
- 4 Cloves Garlic, minced
- 2 Tbsp Extra Virgin Olive Oil
- 6 oz. Yuengling Traditional Lager
- 2 oz. Yuengling Hot Wing Sauce
- 2 ea. Juice of Lime
- Salt & Black Pepper

Preparation:

- In a large heavy skillet over high heat, heat the olive oil and garlic until the garlic just starts to caramelize, 1 to 2 minutes.
- Add the shrimp, cook for 2 minutes and then deglaze with the beer, allow beer to simmer until almost dry.
- Add wing sauce and toss to cover all shrimp.
- Season shrimp to your liking with the lime, salt and black pepper.

This recipe is provided by All-N-Food. For more recipes using Yuengling BBQ & Wing Sauces please visit our website at www.all-n-food.com