



## Spicy Asian Glazed Lager Beer Shrimp

### Ingredients:

- 1 pound large shrimp, shelled and deveined, tail shells intact
- 2 bottles (12 ounce) Lager beer
- 2/3 cup honey
- 1 tablespoon fresh ginger, grated
- 9 cloves garlic, minced and divided
- 1/4 cup bottled Asian oyster sauce
- 1/4 cup bottled chili sauce or ketchup
- 1 tablespoon ground ginger
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 3 tablespoosns butter

Makes: 8 servings

Prep Time: 1 hour

Grill Time: 5 minutes



## DROP, SWAP AND GO™

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you

FOLD HERE



## Spicy Asian Glazed Lager Beer Shrimp

### Directions:

1. Prepare marinade by whisking together in large bowl 1 bottle Lager beer, 1/3 cup honey, grated ginger and 8 cloves minced garlic. Stir in shrimp. Marinate at room temperature while making glaze.
2. Prepare glaze by combining in 3 quart saucepan 1 bottle Lager beer, oyster sauce, 1/3 cup honey, chili sauce, ground ginger, 1 tablespoon minced garlic, sesame oil and soy sauce. Bring to boil over medium heat. Boil 35 minutes until reduced and thickened to a glaze that will coat the back of a spoon. Stir in butter; melt. Let glaze cool.
3. Prepare gas grill.
4. Drain shrimp and discard marinade. Pat shrimp dry. On work surface, line up 6 shrimp with curved-sides touching. Insert wooden skewer through shrimp to thread. Repeat with remaining shrimp and skewers. Brush shrimp with glaze. Place shrimp on grill or under broiler; cook 2 minutes on each side.

*Recipe and photo courtesy of the National Beer Wholesalers Association.*



## DROP, SWAP AND GO™

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you