



Pilsner Beer Shrimp

Makes: 6-8 servings

Prep Time: 2 - 8 hours

Cook Time: 6 minutes

Ingredients:

- 4 pounds shrimp
- 6 cloves garlic, crushed
- 4 shallots, diced
- 1 bunch fresh thyme
- 1 (1 inch) piece ginger, grated
- 4 allspice berries, bruised
- 2 Tablespoons jerk paste
- 1 bottle Pilsner Beer
- 1/4 cup teriyaki sauce
- 1/4 cup sesame oil
- 1 tomato, diced

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Directions:

1. Peel and devein shrimp.
2. In large bowl, whisk together garlic, shallots, thyme, ginger, allspice, berries, jerk paste, Pilsner Beer, teriyaki sauce, sesame oil and tomato pieces. When blended, add shrimp.
3. Cover and marinate in refrigerator for 2 - 8 hours.
4. Preheat grill to medium heat.
5. Grill shrimp, turning to cook evenly, until cooked throughout, about 3 minutes per side.

Recipe courtesy of the National Beer Wholesalers Association.

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