

Spicy Shrimp in Butter-Beer Sauce

Ingredients

2 lbs Shrimp, Shell Off & Deveined	1 tsp Cayenne Pepper
4 tbsp Butter	1/2 tsp Crushed Red Pepper flakes
2 tsp Garlic, minced	1/2 tsp Salt, to taste
1 tsp dried Oregano	1/2 tsp Black pepper
1 tsp dried Basil	1/2 cup Beer
1 tsp dried Thyme	

Directions

Saute garlic and herbs in butter until garlic is slightly browned.

Add shrimp, stirring constantly, until shrimp are pink.

Pour in beer. Simmer 1 more minute. Serve!

Delicious with French Bread—Double the sauce!

Get Fresh

Reading, PA

610-670-2500

adelphiaseafood.com

