

U The Lexingtonienne U

BEER-BOILED SHRIMP COCKTAIL

- 1 bottle beer (I used Fat Tire)
- 12 oz water (just refill the beer bottle)
- 2 bay leaves
- 1 Tbsp Old Bay Seasoning
- 1/2 lb shrimp, preferably with shells on

In a heavy saucepan, bring beer, water, bay leaves, and seasoning to a boil. Add shrimp. Bring to a boil, then reduce heat to a simmer and cook until shrimp is pink and firm, about 2 minutes. Drain, then plunge shrimp into a ice water to arrest the cooking process. Serve with cocktail sauce.

COCKTAIL SAUCE

- 1/4 C ketchup
- 2 T chili sauce
- 2 tsp horseradish (more if you like it spicier; less if you don't)
- a squeeze of fresh lemon juice

Stir all ingredients together.

