

Golden Horseshoe Spicy Shrimp

DIRECTIONS:

- ❖ Melt butter in frying pan.
- ❖ Add garlic, chili pepper flakes and shrimp
- ❖ Cook until shrimp change colour (grey to orange).
- ❖ Add the beer and allow to simmer until sauce thickens.
- ❖ Add lemon juice and salt to taste.



Handcrafted • No Preservatives

BREW RECIPE No. 29



INGREDIENTS:

- ❖ 10 Tiger Shrimp
- ❖ 3 tbsp Butter
- ❖ 1 tbsp
- ❖ Minced Garlic
- ❖ 1tsp Chili Pepper Flakes
- ❖ 1 cup Golden Horseshoe Premium Lager
- ❖ 1 Lemon



Did you Know?

Beer is the oldest form of alcohol on earth, dating back 10,000 years to ancient Sumeria (now Iraq). Established in 1987, Great Lakes is proud to be Toronto's oldest craft brewery.

www.greatlakesbeer.com