



3 Lick



Barbecued Shrimp

1 stick butter

2 to 3 cloves chopped garlic

2 pounds any count shrimp, bigger the better
(shell on raw)

1 tablespoon Old Bay seasoning

1 John Henry 3 Lick Spiker Ale (12 ounce bottle)

1 tablespoon Worcestershire sauce

1 lemon, juiced

slices of crusted bread are recommended for serving

(1) Peel and de vein the shrimp.

(2) Melt $\frac{1}{2}$ the butter with the garlic in a large pan over medium heat. Add the Old Bay, stir, then add the Shrimp and cook. Continue to stir until the shrimp are completely pink.

(3) Add the remaining butter, Worcestershire, lemon juice and John Henry 3 Lick Spiker Ale.

(4) Serve in bowls so that you can lap up the delicious John Henry sauce with the warm crusted bread.

(5) Serve with a room temperature snifter glass full of John Henry 3 Lick Spiker Ale.

