

Suzanne's Yucatan Shrimp
Serves 4

1 bottle beer(Corona)
1 lime quartered
1 teaspoon Old Bay Seasoning
1 pound Large Shrimp with tails on
6 tablespoons butter
6 cloves garlic minced
Juice from 4 limes
1 tablespoon Chili Garlic Sauce or Siracha
Salt and Pepper to taste
4 scallions, chopped fine
2 tablespoon fresh cilantro leaves
Baguette for dipping

In a saucepan bring beer to a boil.

Add the lime and the old bay seasoning to the saucepan and simmer for 1 minute.

Add the shrimp to the pot and remove from the burner, stirring occasionally till shrimp turn pink and curl up. Do not overcook.

Place the shrimp on a platter to rest.

In a frypan add the butter and allow to melt.

Add the garlic and cook for one minute, then add the green onions and cook for one minute longer.

Stir in the lime juice and chili sauce, taste for seasoning with salt and pepper. Remove t=from the burner and allow to rest.

In a large bowl toss the shrimp with the sauce, sprinkle with cilantro and serve with a French baguette.