
Guinness Poached Shrimp Cocktail

Description

Check out this jazzed up shrimp cocktail using beer and a dill mustard sauce!

Total time: 1 hr 20 min Yield: 6 Servings

Ingredients

- 6 Guinness beers (12 oz bottles)
- 6 clove garlic cloves (minced)
- 5 Tbsp Old Bay seasoning
- 2 lb shrimp (16/20 or 21/25; peeled and deveined)
- 4 cup ice
- 8 oz sour cream
- 2 Tbsp Dijon mustard
- 1 Tbsp yellow mustard
- 1 Tbsp prepared horseradish
- 1 Tbsp fresh dill (minced)

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Instructions

To poach shrimp, add 4 Guinness beers, garlic and 3 tablespoons Old Bay seasoning into a large stockpot over high heat, and bring to boil. Place the defrosted shrimp into poaching liquid and cook for 3 to 4 minutes or until done. While the shrimp is poaching prepare the beer ice bath by adding 2 Guinness beers, 2 tablespoons Old Bay seasoning, and 4 cups of ice together in a large bowl. Once the shrimp is cooked remove from poaching liquid and place them in the beer ice bath to stop the cooking. Cover the shrimp in the beer ice bath with plastic wrap, and place in the refrigerator for 1 hour to allow the shrimp to marinate.

To make the dill mustard dipping sauce place sour cream, Dijon mustard, yellow mustard, prepared horseradish and dill into a mixing bowl and stir together. Transfer dip into a serving container. To serve the poached shrimp drain the liquid and place the shrimp onto a serving platter. Serve with dill mustard sauce as an appetizer.

Recipe brought to you by:

Chef Ryan Covert

Source:

