

Shrimp Poached in Beer with Cajun Mayonnaise

Ingredients:

- 1 1/2 pounds shrimp (41 to 50 per pound)
- 16 ounces beer
- 2 cloves garlic, peeled, left whole
- 1 teaspoon coarse salt
- 1 bay leaf
- 1 teaspoon cumin seeds
- 1 teaspoon coriander seeds
- 3 small, dried hot red peppers, crushed with seeds
- Juice of 1/4 lemon
- 1 tablespoon chopped fresh cilantro



Recipe picture



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By Diane Morgan

Wash the shrimp, leaving the shells intact. Drain well. In a medium sauté pan, add the beer and remaining ingredients. Bring to a boil, then add the shrimp. When the shrimp turn pink, cook for one minute longer, then remove with a slotted spoon and reserve. Let the beer mixture cool. Add back the shrimp and refrigerated for at least 4 hours. Remove 20 minutes before serving and accompany with the Cajun Mayonnaise. Let the guests do the peeling.

Serves 10 to 12.