

Shrimp in Beer with Red Onions

*Shay and Bob Griesse
Palm Beach Post*

*3 bottles regular beer
seafood seasoning (such as Old Bay)
fresh or frozen shrimp, cooked and
peeled
mayonnaise
juice of 1/2 lemon
red onion, finely chopped
green onions, finely chopped*

In a medium stockpot, add the beer and lots of seafood seasoning. Bring to a boil.

Add the cooked and peeled shrimp and bring back to a boil for about 5 to 10 minutes. Drain and let cool. Remove the tails.

Pour into a mixing bowl and add seafood seasoning, mayonnaise to lightly cover and lemon juice into the mixture.

Add the red onion and combine. Refrigerate.

Cut the end of the other half of lemon and place in the center of a platter. Using large lettuce leaves, make a bed for the shrimp. Take toothpicks and stick them in the lemon.

Arrange the chilled shrimp, then sprinkle with green onions.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	0	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg

Total Fat (g): 0g
Saturated Fat (g): 0g
Monounsaturated Fat (g): 0g
Polyunsaturated Fat (g): 0g
Cholesterol (mg): 0mg
Carbohydrate (g): 0g
Dietary Fiber (g): 0g
Protein (g): 0g
Sodium (mg): 0mg
Potassium (mg): 0mg
Calcium (mg): 0mg
Iron (mg): 0mg
Zinc (mg): 0mg
Vitamin C (mg): 0mg
Vitamin A (i.u.): 0IU
Vitamin A (r.e.): 0RE

Folacin (mcg): 0mcg
Niacin (mg): 0mg
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refused: 0 0%

Food Exchanges

Grain (Starch): 0
Lean Meat: 0
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 0
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 0 **Calories from Fat:** 0

% Daily Values*

Total Fat	0g	0%
Saturated Fat	0g	0%
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Protein	0g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		0%

* Percent Daily Values are based on a 2000 calorie diet.