



DE LOACH
VINEYARDS

The Russian River Valley Original

BEER-BATTERED SHRIMP WITH WASABI DIPPING SAUCE

12-15 HORS D'OEUVRE SERVINGS

INGREDIENTS FOR SHRIMP:

2 lb shrimp, butterflied, tails left on
1 cup flour
2 teaspoons salt
1 teaspoon baking powder
½ teaspoon cayenne pepper
¾ cup beer
½ cup milk
2 large eggs
3 cup vegetable oil

INGREDIENTS FOR DIPPING SAUCE:

2 Tablespoons prepared wasabi
2 Tablespoons prepared horseradish
¾-1 cup catsup or to taste
Juice of one large lime

DIRECTIONS:

Mix dry ingredients in a large bowl. Whisk in beer, milk and eggs. Add shrimp and let stand for 30 minutes. Heat oil in a deep fryer or deep, heavy pot to 365°. Drop shrimp in hot oil one at a time and cook in small batches, turning, about 4 minutes until golden brown. Drain on paper towels.

Whisk together wasabi, horseradish and lime juice and add catsup to taste. This will last, refrigerated, up to one month.

