

Steamed Shrimp in Beer

Tupperware®

Serves 4-6

Ingredients

13.5 oz. beer
1 lb. shrimp, peeled and deveined
juice from 1 lime
lime-seasoned salt
freshly ground pepper
1 lemon, sliced
1 lime, sliced

Place Shrimp in a Season-Serve® Container. Sprinkle shrimp with lime juice, seasoned salt and freshly ground pepper, toss with lemon lime slices. Refrigerate and marinate for 15 minutes. Fill steamer water tray with beer and place the steamer base over the water tray. Place half of the shrimp in the steamer base and half in the colander. Cover, place in the microwave and heat on high power for 8 minutes or until shrimp are pink. Let stand 5 minutes before serving warm or cold.

Optional: Chicken broth or seafood stock may be used as a substitute for beer.

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