

PAULANER'S SHRIMP ON THE BIERBIE



INGREDIENTS:

- 2 lbs. large shrimp
- 1 bottle Paulaner Hefe-Weizen
- 1 tablespoon garlic (minced)
- 2 garlic cloves (smashed)
- Paprika or cayenne pepper
(for an extra kick)

DIRECTIONS:

Place all ingredients into a resealable plastic bag. Shake well, making sure the mixture coats the shrimp completely. Let marinate for 2 to 4 hours. Put the shrimp onto skewers. Grill until cooked through (about 1-2 minutes per side). Easy and delicious!