

Gameday Recipes



“Recipe featured and presented at the College Football Hall of Fame Induction Dinner”

T ‘ALE’ GATE SHRIMP (featured in DRAFT MAGAZINE)

By Gridiron Chef ‘Doc’ Dockeray

- | | |
|----------|---|
| 3-4 Lb | Shrimp (Large 21 to 30) |
| 2 Tbsp | Spice (any combination of 2 parts garlic, smoked paprika, sea salt, black pepper, and 1 part chili powder and onion powder) |
| 1 Cup | Unsalted Butter |
| 4 Cloves | Finely Chopped Garlic |
| 6 oz | A good IPA Beer (i.e. Tailgate Beer IPA) |
| 1/3-Cup | Worcestershire Sauce |
| 1-Tsp | Fresh Lemon Zest |
| 1 | Fresh Lemon Halved |
| 2 | French Stick/French / Italian Loaves |

- Remove shells from shrimp and devein
- Season shrimp with 1 tbsp of Spice, set aside
- Melt ½ Cup of Butter in a large deep skillet/cast iron pan
- Add garlic and sauté another 1-2 minutes
- Add beer, Worcestershire sauce, remainder of spice, lemon zest and lemon juice, and stir
- Add shrimp to mixture, & cook 3-4 minutes until shrimp are cooked and sauce thickens, flipping once
(Once they have colored, remove shrimp and set aside)
- Add 1/2 cup of butter and shake pan until butter is fully melted and blended with the mixture
- Put shrimp back in pan

Serve hot from the pan with plenty of crusty bread.
 Dip away!

Please note: Dependant on pan depth and size, feel free to split up the recipe proportionately
 In 2 serving

