



MINUS8
VINEGAR & VERJUS

RECIPE CARD

SPICY IPA SHRIMP SKEWERS WITH POMEGRANATE SAUCE



IPO VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Beer vinegar in the style of India Pale Ale is made with an additional blend of aromatic hops and icewine grape must from our naturally frozen grapes.

FOR SAUCE:

1 cup pomegranate juice	1 tablespoon lime juice
½ cup sweet thai chili sauce	2 tablespoons fresh ginger grated
½ cup soy sauce	1 teaspoon garlic powder
½ cup IPA beer	1 teaspoon crushed red pepper
½ cup honey	1/2 teaspoon pepper
1 tbsp tomato paste	
2 tbsp IP8 Beer Vinegar	

FOR SHRIMP:

1 cup IPA Beer
3 cloves Garlic Cut In Half
½ cup Unsalted Butter
1 ½ pound Shrimp Peeled And De veined
½ tsp Salt
¼ tsp Black Pepper
1 tsp Chili Powder (or to taste)



- Begin by preheating your grill or grill pan over medium-high heat.
- Prepare your sauce by combining all ingredients for sauce in a large saucepan over medium heat. Whisk the ingredients together and bring to a low boil. Reduce the heat to a simmer and cook for 20-25 minutes or until the sauce has thickened. Reduce from heat and set aside.
- In a small saucepan, add the beer and garlic and heat over medium-low heat. Cook for 5-10 minutes or until the beer has reduced and the alcohol has cooked out. Add the butter and allow it to melt. Remove the garlic with a slotted spoon. Set the melted butter and beer mixture aside.
- Next prepare your shrimp. Wash your shrimp and pat them dry with a paper towel. Skewer the shrimp onto metal or wooden skewers. Please note that if you are using wooden skewers, be sure to soak them in water for at least 30 minutes before placing them above an open flame.
- Sprinkle the shrimp skewers with salt, pepper and chili powder. Brush the shrimp with the melted butter and beer mixture until evenly coated and place the skewers on the hot grill or grill pan. Cook for approximately 3 minutes on each side or until the shrimp are cooked through. Brush with more of the melted butter as they cook if you wish.
- Remove from heat and let them cool for just a minute. Serve the shrimp with the pomegranate sauce and enjoy!