

## Beer Battered Shrimp with Horseradish Dip©

### Shrimp—Ingredients:

1 3/4 cup	self rising flour (do not sift)
1 tsp.	lemon pepper
1 tsp.	fajitas seasoning
1–12 oz. can	beer, room temperature
2 cups	oil (peanut oil is best)
1 1/2–2 lbs.	tiger shrimp, deshell, but leave on tails

### Method:

In a mixing bowl, fold together the flour, lemon pepper and fajitas seasoning. Slowly add beer while mixing with the Magic Wand using the blade with the holes. Let sit for at least one half hour.

In a large pot, heat oil. Dip shrimp in beer mixture and deep fry until golden brown. Drain on paper towels.

### Dip—Ingredients:

1 cup	ketchup
1/2 cup	chili sauce
1/4 cup	horseradish, slightly drained
1 tsp.	lemon pepper

### Method:

In a mixing bowl, stir all ingredients together. Sauce is enough for 2 lbs. of shrimp.

*Hint: Fish filets work well too.*

