

# Dirty Shrimp In Butter Beer Sauce

## INGREDIENTS:

2 lbs shrimp, shelled and deveined  
4 tablespoons butter  
2 teaspoons garlic, minced...  
1 teaspoon dried oregano  
1 teaspoon dried basil  
1 teaspoon dried thyme  
1 teaspoon cayenne pepper  
1/2 teaspoon crushed red pepper flakes  
1/2 teaspoon salt, to taste  
1/2 teaspoon black pepper, to taste  
1/2 cup beer

## Directions

1 Saute garlic and herbs in butter until garlic is slightly browned.  
2 Add shrimp, stirring constantly, until shrimp are pink and done.  
3 Pour in beer, simmer 1 minute more, and serve!

source:tomatohero.com