

Golden Fried Shrimp

Ingredients:

- 1/2 cup flour
- 1/8 teaspoon salt
- 1 teaspoon Old Bay seasoning
- 1/2 cup beer
- 1 egg yolk
- 2 tablespoons melted butter or margarine
- 1 pound shrimp, peeled and deveined
- vegetable oil

Preparation Instructions:

Combine flour, salt and Old Bay in a small bowl. Add beer, egg yolk and butter; beat until smooth. Add more beer if batter is too thick. Dip shrimp into batter and deep-fry in hot oil until golden brown.