



## Turmeric Shrimp with Rice

Pairs with: Cannery Pale Ale  
Recipe submitted by: Louis Richer

### Ingredients:

- 48 medium sized shrimp
- 1 onion, chopped
- 2 tablespoons salted butter
- 1 tablespoon turmeric
- Pinch of pepper
- ½ teaspoon corn starch
- ½ cup chicken bouillon
- 4 servings of cooked rice

### Cooking Directions:

1. After being thawed, place the shrimp in a skillet with hot water and a chicken base.
2. Using a second skillet, chop 1 onion and soften it with 2 tablespoons of salted butter and add 1 tablespoon of turmeric with a pinch of pepper.
3. Place 1/2 of a teaspoon of corn starch and dilute in 1/2 cup of cold water.
4. Put the shrimp with 1/2 half cup of the chicken bouillon into the pan with the onions and the turmeric.
5. Add the water with the corn starch and reduce at high heat until consistency is obtained.
6. Adjust the seasoning and serve on rice.

Prepares 4 servings. Preparation time 15 minutes; cooking time 12 minutes.

Louis Richer, the creator of this recipe provided the following comments:

Cannery Pale Ale comes in a 650ml bottle. Presenting a clean amber copper colour with an offwhite head that settles rather quickly, it has adequate carbonation with small bubbles.



Sniffed and tasted at room temperature, the nose perceives grapefruit aromas balanced with coffee and tobacco. Flavours of maltiness are at the forefront and at the finish with evident hoppiness in the middle. The mouthfeel is halfway to being fullbodied..

Presented at chilled temperature levels, the aromas tend to be closer to vanilla and the taste of grapefruit maltiness is still detectable while the hops are less evident when chilled than in the previous case. Here the mouthfeel is close to being fullbodied and definitely more consistent.

In both cases the aftertaste of lingering bitterness is there for a while, making this beer very enjoyable with mildly spiced Asian Cuisine.