



Food Pairing Recipes

Primal Pale Ale

Cheese

Earthy (Camembert)

Nutty (Asiago)

Recipe

Primal Pale Ale Marinated shrimp Carbonara

Ingredients

Marinated Jumbo Shrimp

- 1 cup extra virgin olive oil
- 1 cup hot water
- 3 cups of Primal Pale Ale
- 1 Tbsp Italian seasoning
- 1 Tbsp chopped garlic
- 3 lbs chicken strips or large shrimp, peeled and devained

Sauce

- 1 cup butter
- 1 ½ tsp chopped garlic
- 3 Tbsp chopped pancetta bits
- 3 Tbsp flour (all purpose)
- 1 cup Parmesan cheese (grated)
- 8 cups heavy cream
- ½ tsp black pepper

Pasta

- 2-14 oz boxes of any long pasta (spaghetti, linguine, etc.) cooked using instructions on package
- ¼ tsp salt

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Topping

- 3 Tbsp Romano cheese, grated
- 3 Tbsp Parmesan cheese, grated
- 1 ¾ cups mozzarella cheese, shredded
- ½ cup panko breadcrumbs
- 1 ½ tsp chopped garlic
- 1 ½ Tbsp melted butter
- 2 Tbsp parsley, chopped
- Marinated chicken strips (or Shrimp) from step 1
- 1 ½ cups roasted red peppers, cut into small strips
- ¼ cup bacon bits

Directions

1. Preheat oven to 350°F.
2. Marinated Shrimp - Whisk extra virgin olive oil together with hot water, Primal Pale Ale seasoning and chopped garlic. Add shrimp Cover and refrigerate for at least 30 minutes
3. Sauce - Melt butter in a large saucepan over medium heat. Add garlic and pancetta. Sauté for 5 minutes, stirring frequently. Add flour, Parmesan cheese, heavy cream, pepper and salt. Use a wire whisk to whip all ingredients together. Bring to a boil. Reduce heat and allow to simmer.
4. Topping - Combine Romano, Parmesan, mozzarella, panko, chopped garlic, melted butter and chopped parsley in a mixing bowl. Stir until well blended. Set aside.
5. Shrimp - Preheat large skillet. Shrimp to pan. Add red peppers and bacon bits. Cook for 3 more minutes or until cooked on both sides and internal temperatures reach chicken and 155°F for shrimp. Add sauce (from above) Stir until well blended.
6. Plating - Place hot, precooked pasta on a lager serving platter. Top with shrimp and sauce. Evenly distribute topping over top of shrimp). Place in broiler until top is golden brown. Serve immediately and enjoy.

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