

Grilled Shrimp with Lemon Butter

2 pounds peeled and deveined jumbo shrimp
vegetable oil
salt and pepper or Taste-full Salt Mix to taste

1 stick whole unsalted butter, cut into chunks
¼ cup fresh lemon juice
1 teaspoon hot chili flakes
1 tablespoon fresh minced garlic
1 tablespoon fresh parsley or cilantro, minced (optional)
1 teaspoon Taste-full Salt Mix or salt and pepper (approx.)

METHOD

A. pre-heat grill to medium-high

1. Place butter, lemon juice, chili flakes, garlic, and seasoning mix in a disposable foil pan on the grill; when butter is melted, stir to combine
2. In a large bowl, toss shrimp with a bit of oil and season with seasoning mix to taste
3. Place shrimp in a single layer on grill surface for about 1 minute; turn shrimp and grill on second side just until they are seared on the outside and just turning pink
4. Place shrimp in pan with melted butter mixture and close grill; let shrimp finish cooking in butter sauce, about 1 – 2 minutes, depending on size
5. Serve hot



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