



Shrimp Boil Foil Packet

Ingredients

- 1 1/2 lb large shrimp, peeled and deveined
- 2 garlic cloves, minced
- 2 smoked andouille sausages, thinly sliced
- 2 ears of corn cut crosswise into 4 pieces
- 1 lb. red potatoes, chopped into 1" pieces
- 2 tablespoons [Futini's Gremolata olive oil](#)
- 1 tablespoon Old Bay seasoning
- Kosher salt and fresh ground black pepper
- 1 lemon, sliced into thin wedges
- 4 tablespoons butter

Sharon's Hint

Alternatively, make it over a campfire or in a 425 F degree oven. Substitute your favorite herb-infused olive oil. Adapted from delish.com

Directions

Step 1.

Preheat the grill over high heat. Cut 4 sheets of foil about 12 inches long. Divide shrimp, garlic, sausage, corn, and potatoes evenly over the foil sheets. Drizzle with oil, then add Old Bay seasoning and season to taste with salt and pepper. Toss gently to combine. Top each mixture with parsley, lemon and a tablespoon of butter each.

Step 2.

Fold foil packets crosswise over the shrimp boil mixture to completely cover the food. Roll top and bottom edges to seal them closed. Place foil packets on the grill and cook until just cooked through, about 15 to 20 minutes (or transfer to the oven and bake for 20 minutes).