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A shrimp boil is something akin to a clam bake, both bringing fresh caught seafood and just harvested produce together in a large pot to cook over a blazing fire. I recently ran across a shrimp boil-in-foil packet that goes on the grill as a super easy and tasty way to enjoy summer's bounty. Enjoy! – Chef Linda

Grilled Shrimp Boil Packets

Serves 4

From theclassycook.com

- 1 lb. baby red potatoes, sliced into ¼" thick slices
- 2 ears corn, shucked and cut into 1" thick disks
- 4 oz Cajun-style andouille sausage links, sliced ¼" thick
- 1 lb large raw shrimp, peeled and deveined
- 6 Tbsp butter, cut into 1 Tbsp pieces
- 2 Tbsp fresh lemon juice
- 2 tsp chopped fresh thyme leaves
- 2 cloves garlic, minced
- 2 tsp seafood seasoning, such as Old Bay or Cajun seasoning
- 2 Tbsp chopped fresh parsley leaves

1. Preheat a gas grill over medium-high heat to about 450°F. Cut 8 sheets of 12" by 14" heavy duty aluminum foil.
2. Use two sheets of foil to make a packet. Divide potatoes among the packets (layering ingredients in center), followed by corn, sausage and shrimp.
3. Melt butter in a microwave-safe dish in microwave. Stir in lemon juice, thyme and garlic. Divide butter mixture among packets drizzling about 2 Tbsp evenly over each. Sprinkle each packet with about 1/2 tsp of the seasoning.
4. Wrap up sides of inside sheet of foil, then roll the second sheet going the opposite direction and crimp edges to seal.
5. Grill sealed side up about 15 minutes or until potatoes are tender and shrimp have cooked through.
6. Serve warm garnished with parsley and fresh baked baguettes to sop up the juices. A dash of hot sauce would be nice, too.

Shopping List: small red potatoes, corn on the cob, andouille sausage (I like Aidell's brand), fresh shrimp, fresh thyme, fresh parsley

Equipment Needed: Cutting board and knife, measuring spoons, BBQ (a stove-top grill pan will work in a pinch)

Pantry Staples: butter, lemon, garlic, Old Bay seafood seasoning OR Cajun seasoning, foil