

# Garlic Shrimp in Foil

1/2 tsp. **Garlic & Herb Spread Mix**

1/2 cup softened butter

1/2 tsp. salt

2 lbs. raw, medium-sized shrimp, peeled and deveined



Cream butter with **Garlic & Herb Spread Mix**, and salt. Fold heavy foil into 9 by 9 inch squares. Divide shrimp evenly among foil squares, placing in center. Top with a Tbls. of butter mixture. Close foil around shrimp and twist top to seal. Grill over hot coals for 15 minutes. Taste for doneness. Serve in foil packages with crusty French bread to dip in butter/garlic sauce. Serves 6.



Dish may be prepared in advance and frozen uncooked. If cooking from frozen, add 10 minutes to cooking time.



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