

## Garlic Lemon Chive Grilled Shrimp

### Ingredients

- 1 pound shrimp, (with shells, but deveined and cleaned)
- ½ stick butter, softened
- ¼ cup fresh chives, chopped
- 3 cloves fresh garlic, chopped or a heaping teaspoon of chopped garlic in a jar
- 1 lemon
- 1 loaf crusty french bread, for dipping



### Instructions

1. Make the herb butter. Combine the softened butter, garlic and chives. Then add the zest of half of the lemon. Stir to combine.
2. Cut two large pieces of foil and lay one on top of each other. We don't want any of the delicious butter sauce to run out so it's a good idea to use two sheets just in case one rips. Grab your shrimp. Each foil pouch will contain ½ pound shrimp. Arrange half your raw shrimp in the middle of two pieces of foil.
3. Take half of the butter mixture and place it on top of the shrimp.
4. Roll up the center of the foil pouch and then roll up both sides until you have a nice and secure foil pouch. Then repeat the above steps for the other half of the shrimp. You will have two pouches if you are using 1 pound of shrimp.
5. Place the shrimp on a grill heated on high and cook for approximately 8 minutes. You do not want to over cook your shrimp, so be careful. If you don't have a grill or are trying this recipe during colder weather months, you could certainly give it a try in the oven.
6. Serve with an extra sprinkling of chives, fresh lemon slices and crusty french bread.

Recipe by Today's Creative Life at <https://todayscreativelife.com/grilled-shrimp/>