

Quick Grilled Cajun Shrimp with Butter Dip - Perfect for Cookouts

If you're looking for a dish that sizzles with flavor and comes together fast,



TIME
30 min

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INGREDIENTS

For the Shrimp Skewers:

- 1 lb large shrimp, peeled & deveined (tails on)
- 1 tbsp olive oil
- 1 tsp Cajun seasoning
- 1/2 tsp garlic powder
- 1/2 tsp smoked paprika
- 1/4 tsp black pepper
- 1/4 tsp salt
- 1/2 tbsp fresh parsley, chopped (for garnish)

For the Garlic Butter Dip:

- 3 tbsp butter, melted
- 2 cloves garlic, minced
- 1 tbsp lemon juice
- 1/2 tsp red pepper flakes (optional)

DIRECTIONS

1. Marinate the Shrimp: In a bowl, toss shrimp with olive oil, Cajun seasoning, garlic powder, paprika, salt, and pepper.
2. Let marinate for 10-15 minutes while you prep the grill.
3. Make the Garlic Butter Dip: In a small bowl, combine melted butter, minced garlic, lemon juice, and red pepper flakes.
4. Stir and set aside for dipping and brushing.
5. Grill the Shrimp: Preheat grill or grill pan to medium-high.
6. Thread shrimp onto skewers (about 4-5 per skewer).
7. Grill for 2-3 minutes per side until opaque and slightly charred.
8. Brush and Garnish: Brush grilled shrimp with some of the garlic butter dip.
9. Garnish with chopped fresh parsley.
10. Serve: Serve immediately with extra garlic butter dip on the side.
11. Add grilled vegetables, salad, or rice for a full meal.

TIPS FOR SUCCESS

Use skewers soaked in water for 10 minutes if wooden, to prevent burning.

Don't overcook shrimp -they turn rubbery fast!

Double batch : Easily scale up for parties or prep ahead by marinating shrimp the night before.

