

Grilled Garlic Butter Shrimp with Parsley - A Juicy, Flavor-Packed Favorite

Grilled Garlic Parsley Butter Shrimp - Juicy, Charred, and Bursting with Flavor



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4 min

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INGREDIENTS

12 large shrimp or jumbo prawns, cleaned (shell and head on for flavor)
100 g (about 7 tbsp) unsalted butter, softened
4 cloves garlic, finely minced
1 small bunch of fresh parsley, chopped
Juice of ½ lemon
Salt and pepper, to taste
Drizzle of olive oil, for grilling
Lemon slices, for serving

DIRECTIONS

1. Prepare the Shrimp: If your shrimp aren't cleaned yet, gently devein them while keeping the shells and heads intact. This gives them more flavor during cooking.
2. Make the Garlic Parsley Butter: In a small bowl, mix the softened butter with minced garlic, chopped parsley, lemon juice, salt, and pepper. This fragrant compound butter will be your flavor base.
3. Preheat the Grill: Heat your barbecue or grill pan to medium-high. Lightly brush the grates or pan with olive oil to prevent sticking.
4. Grill the Shrimp: Generously brush each shrimp with the garlic parsley butter. Place on the hot grill and cook for about 3-4 minutes per side, until pink, lightly charred, and just cooked through.
5. Serve: Transfer shrimp to a platter, drizzle with any remaining melted garlic butter, and serve with lemon wedges for a fresh, zesty finish.

TIPS FOR SUCCESS

Use shell-on shrimp : It seals in moisture and adds flavor.

Don't overcook : Shrimp cook quickly!

Remove as soon as they're opaque and firm.

Make extra butter : It's fantastic drizzled on rice, grilled bread, or vegetables.

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