

Easy Garlic Herb Grilled Shrimp Skewers for Backyard BBQs

Grilled Garlic Butter Parsley Shrimp (Gambas GrillØes)



OVEN
400°F

TIME
4 min

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INGREDIENTS

For the Shrimp:
12 large shrimp or prawns (heads and shells on, deveined)
3.5 oz (100g) unsalted butter, softened
4 garlic cloves, finely chopped
1 small bunch fresh parsley, finely chopped
Juice of half a lemon
Salt & black pepper, to taste
A drizzle of olive oil
Lemon wedges, for serving

DIRECTIONS

1. Prepare the Shrimp: Rinse and devein the shrimp, keeping the heads and shells intact. This enhances flavor and keeps them juicy on the grill.
2. Make Garlic Parsley Butter: In a small bowl, mash together the butter, garlic, parsley, lemon juice, salt, and pepper. Set aside. It's fine to make this in advance and refrigerate until needed.
3. Preheat the Grill: Get your grill hot (medium-high heat, around 400°F). Lightly oil the grates or use a grill-safe pan.
4. Brush & Grill: Generously brush each shrimp with the garlic butter. Grill for about 3-4 minutes per side until nicely charred and cooked through.
5. Finish & Serve: Drizzle with more of the melted garlic butter and serve hot with lemon wedges.

SWAPS & NOTES

: buttery, garlicky, juicy, and kissed by the flame.

Why I Love This Recipe Shrimp cook quickly, absorb flavor beautifully, and when grilled with the shell on-they're practically infused with smoky goodness.

The garlic butter parsley blend melts right into the shell, adding savory depth while keeping the shrimp juicy.

You won't believe something so simple could be this impressive.

TIPS FOR SUCCESS

Don't skip the shells: They lock in moisture and flavor.

Use metal skewers or soak wooden ones for at least 30 minutes.

Shrimp only need a few minutes per side.

