

Grilled Royal Red Shrimp with Lemony Garlic Butter: Sweet & Succulent

Prepare your taste buds for a truly divine seafood experience with these



TIME
2-3 min

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INGREDIENTS

1 lb Royal Red shrimp, peeled and deveined (or other large, sweet shrimp)
2 tbsp olive oil
Salt and black pepper, to taste
4 tbsp unsalted butter, melted
3 cloves garlic, minced
Juice of 1/2 lemon (about 1 tbsp)
Zest of 1/2 lemon (about 1/2 tsp, optional for extra brightness)
1 tbsp fresh parsley, chopped (for garnish, optional)
Red pepper flakes (optional, for a subtle kick)

DIRECTIONS

1. Prepare the Shrimp: If using frozen shrimp, ensure they are fully thawed. Pat the 1 lb Royal Red shrimp (or other large shrimp) very dry with paper towels. This helps them sear better on the grill. Drizzle with 2 tablespoons of olive oil, and season generously with salt and black pepper to taste.
2. Make the Lemony Garlic Butter: In a small bowl, combine the 4 tablespoons melted unsalted butter, 3 cloves minced garlic, juice of 1/2 lemon, and zest of 1/2 lemon (optional). If desired, add a pinch of red pepper flakes for a subtle kick. Stir well to combine.
3. Preheat Grill: Preheat your outdoor grill or indoor grill pan to medium-high heat. Ensure the grates are clean and lightly oiled to prevent sticking.
4. Grill the Shrimp: Place the seasoned shrimp directly on the hot grill grates. Grill for 2-3 minutes per side, or until the shrimp turn pink and opaque, and are cooked through. They should curl into a gentle "C" shape when done. Avoid overcooking, as Royal Reds are very tender and can become tough quickly if left on the heat too long.
5. Toss in Lemony Garlic Butter & Serve: Remove the grilled shrimp from the heat and immediately transfer them to a medium bowl. Pour the prepared lemony garlic butter generously over the hot shrimp. Toss gently to coat all the shrimp evenly. Transfer the buttered shrimp to a serving platter. Garnish with fresh chopped parsley if desired. Serve immediately with extra lemon wedges on the side for squeezing, and enjoy these succulent, flavorful Royal Red Shrimp!

SWAPS & NOTES

Royal Red Shrimp: These are highly recommended for their distinct sweet, almost lobster-like flavor and tender texture.

If you can't find Royal Reds, use large or jumbo wild-caught shrimp (like Gulf shrimp) that are known for their sweet flavor.

Ensure they are peeled and deveined.

Butter: Unsalted butter is preferred as it's the star of the sauce.

TIPS FOR SUCCESS

Pat Shrimp Dry: This is crucial for getting a good sear and preventing the shrimp from steaming instead of grilling.

Don't Overcook Shrimp: Royal Reds are very tender.

Hot Grill: Ensure your grill is properly preheated to medium-high heat for a quick sear and beautiful char marks.

Fresh Lemon & Garlic: Use fresh lemon juice, zest, and garlic for the brightest, most vibrant flavor in your butter sauce.

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