



Grilled, Smoked, Butter and Garlic Shrimp on Tin Foil

Caution: Good 'en Messy!

About a hundred years ago when my pals and I went to Cherry Grove, SC, we had access to a three legged charcoal grill that you could raise and lower, a bag of Kingsfood Charcoal, and some lighter fluid that would start a flame as high as the house. We would cover the grill with aluminum foil, punch small holes so the butter could drip causing more flames with smoke. We only had shell-on shrimp. So, we would put them in a bowl of melted butter, season with Old Bay, add chopped garlic, marinate a short time before spreading the shrimp out on the foil and scrambling the shrimp until done. A table covered with newspapers, a bunch of paper towel or napkins, some cocktail sauce, some crackers, and something cold to drink, and these guys could eat five pounds of shrimp in a hurry.

Ingredients:

5-pounds of Shrimp Connection shell-on shrimp
1 stick of Butter
3 Cloves of garlic chopped
Old Bay Seasoning
One 7oz. jar of Kelchner's Cocktail sauce
Lemon wedges
Saltines or Captain's Waffers

Suggested Sides:

Cold salad, Iced tea, Lemonade, or Adult beverages

You never had any better shrimp.

Landon Wilder, 1920