



Foil-Packet Shrimp Boil



Ingredients:

- 4 Yukon Gold or red-skinned potatoes (about 1 ¼ pounds)
- 6 tablespoons unsalted butter
- 2 ears fresh corn or 4 small pieces thawed frozen corn on the cob, cut into 1-inch-thick pieces
- 2 cloves garlic, thinly sliced
- 1 tablespoon Old Bay Seasoning
- Kosher salt and freshly ground pepper
- 1 pound peeled and deveined large shrimp (no need to thaw if using frozen)
- 1 lemon, zest grated, cut into wedges
- ½ cup dry white wine
- 2 tablespoons chopped fresh parsley

Method:

1. Preheat a grill to medium. Microwave the potatoes until softened but not fully cooked, about 5 minutes. Let cool a few minutes, then dice.
2. Put 4 tablespoons butter in a large microwave-safe bowl and microwave until melted. Add the potatoes, corn, garlic, and Old Bay and toss well; season lightly with salt and pepper.
3. Tear off four 18-inch-long sheets of foil. Divide the vegetables among the foil sheets, piling them in the middle. Add the shrimp to the same bowl. Sprinkle with the lemon zest and a pinch of salt and pepper; toss well. Add the shrimp to the vegetable piles.
4. Drizzle 2 tablespoons wine over each pile of vegetables and shrimp. Cut the remaining 2 tablespoons butter into 4 pieces and add a piece to each pile. Bring the short ends of the foil together and fold twice; fold in the sides to form a packet.
5. Grill the foil packets until the potatoes are tender and the shrimp is cooked through, 15 to 20 minutes. Remove from the grill and let stand 5 minutes. Carefully open the packets and sprinkle with the parsley; serve with the lemon wedges.