



1/2 tsp. **Garlic & Herb Spread Mix** (dry)  
1/2 cup softened butter  
1/2 tsp. salt  
2 lbs. raw, medium-sized shrimp, peeled and deveined

Cream butter with **Garlic & Herb Spread Mix** and salt. Fold heavy foil into 9 by 9 inch squares. Divide shrimp evenly among foil squares, placing in center. Top with a Tbsp. of butter mixture. Close foil around shrimp and twist top to seal. Grill over hot coals; check for doneness after 15 minutes. Serve in foil packages with crusty French bread to dip in butter/garlic sauce. Serves 6.

Dish may be prepared in advance and frozen uncooked. If cooking from frozen, add 10 minutes to cooking time.

## Garlic Shrimp in Foil



1/2 tsp. **Garlic & Herb Spread Mix** (dry)  
1/2 cup softened butter  
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