



## **A Recipe from Old Smokey Products Company**

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### **RECIPES // Shrimp in the Shell**

*Recipe for the Old Smokey Electric Smoker*

#### Ingredients

- 2 pounds large shrimp
- 1/2 cup melted butter
- 4 cloves garlic, crushed
- 2 T coarse salt
- 3 T chopped parsley

#### Directions

Wash 2 pounds large fresh shrimp under cold water. Break off the legs, but leave shrimp in the shell. Place in a large bowl. Mix melted butter with other ingredients and pour mixture over shrimp and toss until shrimp are well coated. Refrigerate for one hour. Place shrimp in smoker and cook on high until shrimp are bright pink. If shrimp are small, use the Grill-O-Sheet so the shrimp won't fall through.