

# Playoff Party Garlic Shrimp



Serves 4-6

## Ingredients

- 2 tablespoon olive oil
- 3 teaspoons brown sugar
- 3 teaspoons lemon juice
- 2 garlic clove, large minced
- 1 teaspoon paprika
- 1 teaspoon Italian seasoning

- 1 teaspoon dried basil
  - 1/2 teaspoon pepper
  - Half cup chopped fresh parsley
  - 2 pounds IQF frozen large shrimp (21-25 or 16-20 per pound), peeled and deveined
  - 2 large lemons cut into wedges and then halved
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## Directions

1. In a bowl or shallow dish, combine the first 8 ingredients. Add shrimp; toss to coat. Refrigerate 2 hours.
2. Drain shrimp, discarding marinade. Place shrimp on an ungreased [baking sheet](#). Broil 4 in. from heat until shrimp turn pink, 3.5-4.5 minutes on each side.
3. Finish with chopped parsley after cooking
4. Serve with lemon wedges
5. Start the party!!!!