Roasted Garlic Shrimp

1/4 cup salt

1 quart water

2 pounds shell on shrimp, butterflied

4 Tablespoons butter

6 cloves garlic

1/2 teaspoon red pepper flakes

1/4 teaspoon pepper

2 Tablespoons fresh parsley, minced

Dissolve salt in water and submerge shrimp in brine.  Cover and refrigerate 15 minutes.

Heat broiler to high.  Combine melted butter, oil, garlic, red pepper and pepper.

Remove shrimp from brine and pat dry on paper towels.

Add shrimp to garlic butter sauce along with parsley.

Arrange on a wire rack set in baking sheet.  (I put a cooling rack on top of a cookie sheet.)

Broil shrimp 2 minutes on each side.