Grilled Shrimp Boil Foil Packets

1 pound small red potatoes

10 Tablespoons butter

1/4 teaspoon salt

1/4 teaspoon pepper

1 1/2 pounds shrimp, peeled

3 ears corn, husked

8 ounces chicken sausage, sliced 1/2" thick

2 Tablespoons Old Bay seasoning

4 cloves garlic, minced

1 Tablespoon lemon juice

2 Tablespoons fresh parsley, chopped

Toss potatoes with 2 T. butter, salt and pepper.

Cover and microwave 5 minutes until tender.

Add shrimp, corn, sausage, Old Bay, garlic and lemon juice.

Cut 4 (16x12") foil squares and spread 1/4 of shrimp mixture over each square.

Place 2 T. butter over each serving.

Fold foil over mixture to seal.

Place packets over hot grill and cook 12 minutes.

Carefully open packets and sprinkle with fresh parsley.