

Barbecue Bacon Wrapped Shrimp

Ingredients

1 lb Medium Gold Label Shrimp
Bacon, cut into 1 1/2 inch slices
Barbecue Sauce
Wooden Skewers or Toothpicks

Directions

Soak skewers or toothpicks in water for 20-30 minutes. Peel & devein (if desired) shrimp.

Wrap each shrimp with a piece of bacon and thread on skewer or toothpick. Broil approximately 3 inches from heat for 5 minutes. Turn shrimp and broil for another 5 minutes, or until bacon is crisp.

Baste bacon wrapped shrimp with barbecue sauce for last 2 minutes of cooking (once the bacon starts to look cooked through and slightly crisp). Cook until sauce is heated through.

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