

# Spicy Bacon Wrapped Shrimp Appetizer

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*From the Yale Appliance + Lighting Chef Series*

## **Spicy Bacon Wrapped Shrimp Appetizer**

**Serves: 8-10**

### **Ingredients:**

- **1 package of good bacon (cut in half)**
- **2 lbs. V10/15 Shrimp (smaller size shrimp are harder to handle)**
- **1 medium sweet or spicy onion sliced**
- **Ribs Within Rub 4 All**
- **Ribs Within Turbo Salt**

### **Methods:**

1. Season shrimp with Ribs Within Rub 4 All and Ribs Within Turbo Salt
2. Wrap one shrimp and 1 piece of onion inside of slice of bacon. Secure with a toothpick.
3. Preheat grill on high for 5-10 minutes. Oil grill grates.
4. Turn heat down to medium.
5. Place shrimp on grill all facing in the same direction.
6. Cook for 3 minutes on each side flipping on order of placement.
7. Keep flipping until bacon is cooked and shrimp is white.
8. Remove toothpick before eating.