

Bacon Wrapped Shrimp



FROM THE KITCHEN OF
DEBBIE MACOMBER

If you've been looking for a mouthwatering recipe that no one will be able to stop eating, then we've got it for you! These savory Bacon-Wrapped Shrimp are glazed in a sweet and spicy butter and pack a ton of flavor in one bite.

Makes 20

Ingredients

10 slices bacon, halved
20 jumbo shrimp, peeled and deveined
4 tablespoons unsalted butter, melted
¼ cup brown sugar
½ teaspoon kosher salt
½ teaspoon chipotle chili powder
Toothpicks

Directions

Preheat oven to 400°F. Line a baking sheet with foil and set a cooling rack on top. Lay bacon strips on the cooling rack so they are not touching. Bake on a middle rack in the oven for 15 minutes to partially cook the bacon. Blot bacon with paper towels to remove most of the drippings.

Wash the shrimp and pat dry. In a medium bowl, whisk together the butter, brown sugar, salt, and chipotle chili powder. Remove 1 tablespoon of the butter and set aside. Add shrimp to the bowl and stir to coat.

Preheat the broiler. On a foil-lined baking sheet, lay down a strip of bacon, then place a buttered shrimp on top. Wrap the bacon around the shrimp, then secure with a toothpick. Repeat with remaining bacon and shrimp.

Broil shrimp on HIGH for 2 minutes. Remove from the oven and baste with the remaining butter. Broil again for 1-2 minutes, until shrimp is pink, and bacon is crisp but not burned. Serve warm or at room temperature.