

BACON WRAPPED SHRIMP SKEWERS

F EASY

Last Modified: 12/01/2016

PREP: 40 Min
COOK: 20 Min
GRILLED

SEAFOOD

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Extra Jumbo Shrimp (16 / 20 Count)	Raw
1	Pound	Extra Thin Sliced Bacon	
3	Tbsp	Light Brown Sugar	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1	Pkg	Wooden Bamboo Skewers (Flat Sided)	Soaked

MARINADE			
1/4	Cup	Olive Oil	
2	Cloves	Garlic	Minced
1	Medium	Lemon	Zested

SRIRACHA GLAZE			
3	Tbsp	Honey	
3	Tbsp	Sriracha Hot Chili Sauce (Huy Fong)	
1/4	Tsp	Smoked Paprika	

PREPARATION	
FACTOID	These are TASTEEEEEE. The thinner the Bacon Slices are, the crisper the Bacon will end up once the Shrimp are cooked through - Count the Bacon Slices in the package when you buy it, the more, the merrier. Make certain though that there are at least 1/2 as many Bacon Slices as there will be Shrimp
BACON WRAPPING FACTOIDS	When grilling or broiling Bacon wrapped ANYTHING, especially those tender Seafoods (Scallops, Shrimp, etc.) Bacon causes an inherent problem where as the Bacon fat rendering out of the raw Bacon causes flare-ups that at best blackens the Meat or Seafood. Also, Bacon takes much longer to cook than the Seafood resulting in a Bacon flavored, rubber-like end product. There Is indeed a solution..... 1) Use the thinnest sliced Bacon you can find. 2) Bring the Bacon package to room temperature. 3) Place 4 layers of paper towels on a large heat-proof ceramic plate. 4) Lay 6 Bacon Strips (not touching) side-by-side on top of the towels. 5) Place 4 more layers of paper towels on top of the Bacon. 6) Lay 6 more Bacon Strips (not touching) side-by-side on top of the towels. 7) Top the final layer of Bacon with 2 layers of paper towels. 8) Press a second ceramic plate on top to keep the Bacon from curling up. 9) Microwave on high for 6 minutes. 10) Separate the rendered Bacon from the paper towels and set them aside. 11) Repeat the process until all of the Bacon needed for your dish is rendered. 12) For best results, use the Bacon while still slightly warm and pliable.

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TOOLS	1) Large Mixing Bowl 2) Small Mixing Bowl 3) Charcoal OR Gas Grill 4) Basting Brush 5) Aluminum Half Sheet Pan 6) Bamboo Skewers
HINTS	Soak the Wooden Skewers in water for at least 1/2 hour before skewering on the Marinated Shrimp. Place a folded sheet of aluminum foil on the grill grates so the exposed parts of the wooden skewers do not burn.
PREP	MARINADE 1) Mince the Garlic Cloves and set them aside.
1	Peel, de-vein and rinse the raw Shrimp. Pat them dry with paper towels. You may optionally leave the tail shells on for a nicer presentation. Using a sharp knife, cut the cold Bacon Strips in half and let them come to room temperature, about 1/2 hour.
2	Preheat the oven to 400 degrees. Line a sheet pan with aluminum foil. Stretch the Bacon Strips out on the sheet pan, so they are NOT touching. Sprinkle the top of each Bacon Strip lightly with the Brown Sugar and fresh Ground Black Pepper. Bake the Bacon Strips until they are over halfway done, but not yet getting crisp, about 8 minutes. Remove the Bacon to a paper towel lined sheet pan to cool completely and drain.
3	MARINADE: Whisk together the Olive Oil, Garlic and Lemon Zest in a large mixing bowl. Sprinkle the Shrimp with Salt and Pepper and toss into the Olive Oil Mixture. Let set and marinate while the Bacon Strips are cooling, about 15 minutes.
4	SRIRACHA GLAZE: Add the Sriracha Sauce, Honey and Smoked Paprika to a small mixing bowl and whisk together until completely blended and set aside.
5	Once the Bacon Strips are cooled a bit, tightly wrap each Shrimp with a half slice of Bacon (Brown Sugar & Pepper side in) and thread three onto each Skewer, using the Skewer to secure the Bacon Strip around each Shrimp.
6	Grill the Shrimp for 6 to 8 minutes while turning often, until the Bacon is crisp and the Shrimp are opaque and cooked through. Brush the Shrimp generously on both sides with the Sriracha Glaze during the last 3 minutes of grilling.

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