

BBQ Bacon Shrimp: if you're looking for a treat, try this!

Ingredients:

9 slices thick bacon, cut in half

1 pound shrimp [fresh is best, but you can use frozen]

1 / 2 cup your favorite grilling sauce

1 / 2 cup chili sauce

1 / 4 cup HONEY

2 Tbs. lemon juice

Pepper to taste

Directions:

Heat your BBQ; peel & devein shrimp, leaving tails on

On stovetop, heat a pan & cook bacon over medium heat till it is soft and rendered of some fat

Wrap shrimp in bacon & secure with a toothpick

Mix sauces in bowl, baste shrimp generously

Grill shrimp & bacon till bacon is crispy and shrimp is firm.