# bbq bacon wrapped shrimp

## Family Chef: Tom Sloan

### Original Recipe Inspiration: It’s been around so long we can’t remember where we got it

#### Ingredients:

* 1/2 lb bacon \*
* 2 lbs jumbo shrimp (approx. 16 to 20 pieces per pound)
* 1 tsp cayenne pepper
* 1 tsp curry powder
* 1 tsp coriander
* 1 tsp salt
* 1 tbsp olive oil
* 2 tbsp sugar
* 4 tbsp fresh lemon juice

#### Instructions:

1. Cook bacon for 2 minutes or less. You want the bacon to be soft, not crispy.
2. Wrap 1/2 a slice of bacon around each shrimp and skewer.
3. Combine the remaining ingredients into a marinade and pour over the shrimp.
4. Marinade for 10 minutes. A little longer is fine. See note.
5. Grill for 4 minutes or until opaque, brushing with marinade.

#### Notes:

1. \* We always use turkey bacon. It doesn’t shrink as much as pork bacon and stays pretty straight so it’s great for wrapping around the shrimp.
2. We find it’s best to wrap the shrimp in bacon and skewer them before putting the marinade on.
3. To make ahead, do the first 3 steps and put the shrimp on a cookie sheet in the refrigerator. About 10 minutes to a half hour before grilling take the shrimp out of the fridge and brush both sides with the marinade.
4. Keep the drippings from the marinade to brush on the shrimp while grilling.