
Bacon-Wrapped Chipotle Shrimp

Chef Chris Wadsworth
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1 pound 21/25 shrimp
12 slices bacon
1 cup honey
5 ounces Tabasco chipotle sauce
3 tablespoons Cajun Power BBQ sauce

Wrap 1/2 slice of bacon around each piece of shrimp, securing with a toothpick. Set aside.

In a saucepan, combine the honey, chipotle sauce and BBQ sauce. Simmer for 5 minutes.

Heat the skillet. Add two tablespoons of oil. When the skillet is hot, slowly add the bacon-wrapped shrimp, being careful not to splash. Cook for 3 to 4 minutes on each side.

Cut off the heat and add the sauce mixture, tossing the shrimp until covered completely.

Appetizers

Per Serving (excluding unknown items): 1468 Calories; 37g Fat (21.7% calories from fat); 24g Protein; 280g Carbohydrate; 1g Dietary Fiber; 65mg Cholesterol; 1226mg Sodium. Exchanges: 3 Lean Meat; 5 1/2 Fat; 18 1/2 Other Carbohydrates.