

# Shrimp in Bacon

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**Yield: 24 appetizers**

*8 bacon slices, cut into thirds*

*1/4 cup hot and spicy or Dijon mustard*

*24 large raw shrimp, shelled and deveined*

Preheat the broiler.

Place the bacon on waxed paper. Brush generously with mustard. Wrap the bacon around the shrimp (mustard side in). Secure with a toothpick.

Broil until the bacon is crisp, turning once (approximately 5 minutes).

(This may be prepared ahead of time and refrigerated. Broil as stated.)

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Per Serving (excluding unknown items): 292 Calories; 25g Fat (78.2% calories from fat); 15g Protein; trace Carbohydrate; 0g Dietary Fiber; 43mg Cholesterol; 808mg Sodium. Exchanges: 2 Lean Meat; 3 1/2 Fat.