

# Betty`s Shrimp

Joyce Gill - Woodbury, GA

Treasure Classics - National LP Gas Association - 1985

## Servings: 4

*1 1/2 pounds large shrimp,  
peeled and deveined  
1/2 cup soy sauce  
1/2 cup cooking sherry  
1/2 cup olive oil  
dash garlic salt  
1 can (8 ounce) water  
chestnuts, sliced  
8 slices bacon, sliced into  
squares  
1 cup cooked rice*

## Preparation Time: 10 minutes

### Grill: 15 minutes

In a bowl, combine the soy sauce, sherry, olive oil and garlic salt.

Place the shrimp in the marinade bowl. Allow to soak for one hour.

Thread the shrimp on metal skewers with water chestnuts and squares of bacon.

Cook each skewer on a grill over medium heat for 10 to 15 minutes until done.

Serve hot from the grill on a bed of rice.

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Per Serving (excluding unknown items): 612 Calories; 36g Fat (57.1% calories from fat); 42g Protein; 20g Carbohydrate; trace Dietary Fiber; 270mg Cholesterol; 2514mg Sodium. Exchanges: 1 Grain(Starch); 5 1/2 Lean Meat; 1/2 Vegetable; 6 1/2 Fat.