



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Grilled Bacon-Wrapped Shrimp with Honey Red Grilling Glaze

This is the perfect dish for the man of the house to throw on the grill for a quick and easy, yet yummy dish. Can be served as party finger food, or as a main course. What could be better than two Texas favorites, shrimp and bacon, combined in one dish?

To Serve 4 to 6.

1-1/2 pounds large (16-20 count) shrimp, peeled and deveined with tail portion of shell left intact

**Fredericksburg Farms Chuckwagon Steak Seasoning**

Applewood smoked bacon slices

2 cups **Fredericksburg Farms Honey Red Grilling Glaze**

2 teaspoons medium-hot chile powder

Scatter some of the **Fredericksburg Farms Chuckwagon Steak Seasoning** over the shrimp, coating well. Wrap a slice of the applewood smoked bacon around each shrimp. Place shrimp on metal skewers, six shrimp per skewer. Lay the skewers in a large baking dish in a single layer. Combine the **Fredericksburg Farms Honey Red Grilling Glaze** and chili powder in a medium-sized bowl; whisk to blend well. Pour the mixture over the shrimp, coating all well. Marinate, refrigerated, for an hour.

Heat a gas char grill to medium heat or prepare a hardwood charcoal fire, allowing the coals to burn down to the point where they are glowing red, covered by a layer of white ash.

Place the skewers on the grill and grill the shrimp until they turn opaque throughout and bacon is cooked. Baste with marinade left in bottom of baking dish while grilling. Serve hot.