

## Bacon-Wrapped Shrimp with Chipotle Barbecue Sauce

Servings: 6 to 8

### INGREDIENTS

- 20 strips Patuxent Farms® bacon (about 12 oz)
- 20 ea 16/20 Harbor Banks® P&D shrimp
- ½ c Monarch® barbecue sauce
- ¼ c canola oil
- 3 T lemon juice
- 1 t Dijon mustard
- 3 T chopped chipotles in adobo sauce
- ½ t red pepper flakes
- ¼ t cayenne pepper
- freshly ground pepper

### PREPARATION

Soak 5 to 8 bamboo skewers in water for about 20 minutes to keep them from burning on the grill or under the broiler. Meanwhile, in a large skillet, cook bacon until halfway done, about 4 minutes. Drain and cool on paper towels. Wrap a piece of bacon around the middle of each shrimp; skewer with bamboo through the point where the bacon ends meet to keep it from unraveling. Thread 3 to 5 shrimp on each bamboo skewer.

In a blender, puree remaining ingredients. Set aside half of the sauce for dipping.

Grill or broil shrimp (on a foil-lined baking sheet, if broiling) for 5 minutes, basting with the sauce once they begin to turn pink. Flip, baste again, and grill or broil until just cooked through, about 4 more minutes. Serve with extra sauce.

