

Sweet and Spicy Bacon Wrapped Shrimp

Serves: 18-20 shrimp Print

Ingredients:

1 lb jumbo shrimp, peeled and deveined (thawed, if frozen)
5 slices bacon, cut in to fours
¼ cup brown sugar
¼ tsp freshly cracked black pepper
¼ tsp cayenne pepper
salt, to taste
cooking spray

Directions:

1. Soak toothpicks in water for at least 30 mins. Preheat oven to 450 degrees. Line a large baking sheet with aluminum foil. Top with a baking rack sprayed generously with cooking spray.
2. In a small bowl, mix brown sugar, black pepper, and cayenne pepper to combine. Pat shrimp dry, and season with a tiny pinch of salt. Take the brown sugar mix, and rub on both sides of each piece of bacon.
3. Wrap 1 piece of bacon around the center of each shrimp, and secure with a toothpick. Lay on prepared baking rack. Repeat with remaining ingredients. Bake for 15-18 mins until bacon has crisped and shrimp are opaque. Serve immediately.

Recipe notes:

*We only want the bacon strips to wrap around the center of the shrimp once. That's why we're cutting each strip in to fours.

*As the brown sugar mix drips off of the bacon, it's going to burn on the bottom of the pan. Do not skip the step of lining your pan with foil, or you're going to have a literal hot mess.

*Cooking the shrimp on an backing rack instead of directly on the pan helps the hot air to circulate around the shrimp so the bacon can cook evenly. Don't forget to spray the rack well, or your shrimp will stick.

*You have to soak the toothpicks first so they don't burn in the oven. Don't skip that step either!