

BBQ Shrimp Skewers
Yield: 4 Skewers



Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
20 Each			Shrimp, 16/20 Peeled & Deveined
		1/4 Cup	Horseradish, Prepared Drained
10 Slices			Bacon, Applewood Smoked
For the BBQ Glaze:			
		1/2 Cup	Woodford Reserve
		1/4 Cup	Apple Juice
		1.5 Cups	VDC Smokehouse
		To Brush	VDC Garlic Butter
For Garnish			
4 Each			VDC Pineapple Skewers (See Recipe)

How to:

For Glaze:

1. In a preheated heavy bottom saucepan, add the Woodford Reserve. Ignite to burn off the alcohol.
2. Add the Apple Juice and VDC Smokehouse.
3. Cook just until begins to bubble and remove from heat.
4. Let set at room temperature for use.

For Shrimp Skewers:

1. Place horseradish in a fine mesh strainer and set over container allowing liquid to drain.
2. Cut each slice of bacon in half. Place on a paper lined tray and bake at 300°F. Bake until bacon is 1/2 cooked, about 8 -10 minutes. Remove and let rest until needed.
3. Peel and devein the shrimp. Split (do not butterfly) the shrimp. Leave tails attached.
4. Fill the split of each shrimp with horseradish.

5. Wrap Shrimp with bacon enclosing the horseradish. Skewer the shrimp through the tail section first and then through the upper part of shrimp securing the bacon. Repeat for each shrimp.
6. Cook on preheated 350°F Grill for 3-5 minutes per side. Brush with Garlic Butter during cooking.
7. Remove from heat and brush with Bourbon BBQ Glaze.

VDC Pineapple Skewers

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Count	Weight	Volume	Ingredient
1/4 Each			Pineapple, Peeled, Cored, and Cubed
1 Each			Pepper, Red 1- Inched Diced
		1 Ounces	Woodford Reserve (In Spray Bottle)
		2 Tbs	VooDoo Chef Magic

How to:

1. Soak 4-inch bamboo skewers water.
2. On each skewer, place three chunks of pineapple separated by two red peppers (Pineapple, Pepper, Pineapple, Pepper, Pineapple).
3. Spray each skewer with Woodford Reserve. Season with VDC Magic.
4. Place on preheated 350°F grill. Let set for 2-3 minutes per side (four sides) spritzing with Woodford after each turn.
5. Remove from grill, spritz one last time and serve.