



bon appétit

a Taste of Gourmet

Bacon Wrapped Prawns with Chipotle BBQ Sauce

Ingredients

20 each Shrimp, 21-25 count, shelled, deviened
 1/2 pound Bacon, partially cooked and cut in half
 1/2 cup BBQ sauce
 1/4 cup canola oil
 3 tablespoons lemon juice
 1/2 ounces Dijon mustard
 3 tablespoons chipotle pepper in adobo
 1/2 teaspoon red chili flake
 1/4 teaspoons cayenne pepper
 1/4 teaspoons black pepper
 5 to 8 bamboo skewers

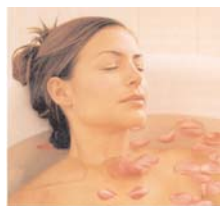
Directions

Soak bamboo skewers in water, to keep from burning during grilling. Cook bacon partially, cut in half, and let cool on paper towel.

Wrap bacon around shrimp, and skewer with bamboo through the point where bacon ends meet, to keep from unraveling. Skewer 3 to 5 shrimp per bamboo.

Combine all ingredients in blender, except bacon and shrimp, and puree. Separate the sauce in half, one for basting one for dipping. Cook bacon wrapped shrimp on grill over medium heat. When shrimp begin to turn pink, begin basting with chipotle sauce.

Editor's Note: We made this dish a week ago. The flavors are amazing. Warning though, be prepared to add a little orange juice and honey to lower the heat of the sauce. Without it, you may melt your teeth!



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