

BACON WRAPPED OLD BAY SHRIMP SKEWERS

F EASY

Last Modified: 8/28/2015

PREP: 40 Min
COOK: 25 Min
OVEN: 400

SEAFOOD

MAKES 48 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Extra Jumbo Shrimp (16 / 20 Count)	Raw
UP TO SIZE:			
4	Pounds	Colossal Shrimp (U12 Count)	Raw
2 +	Pounds	Extra Thin Sliced Bacon	Halved
2	Tbsp	Honey	
3	Stalks	Green Onions (Greens Only)	Thin Sliced
2	Pkgs	Wooden Bamboo Skewers (Thinner Ones)	

MARINADE			
2	Sticks	Unsalted Butter	Melted
4	Cloves	Garlic	Minced
1	Medium	Lemon	Zested
4	Tbsp	Old Bay Seasoning	
2	Tsp	Sriracha Hot Chili Sauce (Huy Fong)	
1	Tbsp	Smoked Paprika	

PREPARATION	
FACTOID	These are TASTEEEEEE. The thinner the Bacon Slices are, the crisper the Bacon will end up once the Shrimp are cooked through - Count the Bacon Slices in the package when you buy it, the more, the merrier. Make certain though that there are at least 1/2 as many Bacon Slices as there will be Shrimp
BACON WRAPPING FACTOIDS	<p>When grilling or broiling Bacon wrapped ANYTHING, especially those tender Seafoods (Scallops, Shrimp, etc.) Bacon causes an inherent problem where as the Bacon fat rendering out of the raw Bacon causes flare-ups that at best blackens the Meat or Seafood. Also, Bacon takes much longer to cook than the Seafood resulting in a Bacon flavored, rubber-like end product. There Is indeed a solution.....</p> <ol style="list-style-type: none"> 1) Use the thinnest sliced Bacon you can find. 2) Bring the Bacon package to room temperature. 3) Place 4 layers of paper towels on a large heat-proof ceramic plate. 4) Lay 6 Bacon Strips (not touching) side-by-side on top of the towels. 5) Place 4 more layers of paper towels on top of the Bacon. 6) Lay 6 more Bacon Strips (not touching) side-by-side on top of the towels. 7) Top the final layer of Bacon with 2 layers of paper towels. 8) Press a second ceramic plate on top to keep the Bacon from curling up. 9) Microwave on high for 6 minutes. 10) Separate the rendered Bacon from the paper towels and set them aside. 11) Repeat the process until all of the Bacon needed for your dish is rendered. 12) For best results, use the Bacon while still slightly warm and pliable.

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TOOLS	<ol style="list-style-type: none"> 1) Large Mixing Bowl 2) Small Mixing Bowl 3) Basting Brush 4) 2 - Aluminum Half Sheet Pans & Wire Racks 5) Thin Bamboo Skewers OR Large Toothpicks 6) Small Saucepan & Lid 7) Large Serving Platter 8) Micro Plane
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Cut the Bacon Slices in half and set them aside. 2) Thinly slice the Green Onion greens and set them aside.
PREP	<p>MARINADE</p> <ol style="list-style-type: none"> 1) Mince the Garlic Cloves and set them aside.
1	Peel, de-vein and rinse the raw Shrimp. Pat dry with paper towels. You may optionally leave the tail shells on for a nicer presentation.
2	MARINADE: In a small saucepan over low heat, melt the Butter. Whisk in the Garlic, Old Bay Seasoning, Sriracha and Smoked Paprika and allow to cook until it returns to a bubble. Whisk in the Lemon Zest, cover and set it aside.
3	Place the Shrimp in a large mixing bowl and pour over 3/4 of the Marinade. Reserving the other 1/4 to drizzle over the top. Fold carefully to coat all of the Shrimp evenly, cover with plastic wrap and refrigerate for 1 hour. Whisk the Honey into the reserved Marinade. Preheat the oven to 400 degrees with racks in the center and lower third..
4	Microwave the Bacon Strips by following the directions outlined above.
5	Wrap each Shrimp tightly with a half slice of warm Bacon and attach securely using either a skewer or toothpick. Place the Bacon wrapped Shrimp on a wire rack on parchment paper lined sheet pans so they are not touching each other.
6	Baste each Shrimp on both sides using ONLY the Marinade remaining in the large mixing bowl. DO NOT CONTAMINATE ANY OF THE RESERVED SAUCE.
7	Bake the Shrimp for 5 to 10 minutes, or until the Bacon is crisp and the Shrimp are opaque and cooked through. Brush the Shrimp generously on top with any remaining contaminated Marinade prior to the last 3 minutes of baking.
8	Meanwhile, slice the Green Onions (Greens only) as thinly as possible.
9	Place the Shrimp attractively on a large serving platter. Carefully drizzle each Shrimp with the Honey infused uncontaminated Sauce. Sprinkle the top evenly with the sliced Green Onions.
SERVE	Serve while either hot, warm or cold. If cold, remove the toothpicks before serving.