

PAPPASITO'S BROCHETTE SHRIMP

F EASY

Last Modified: 05/01/2015

PREP: 30 Min
COOK: 15 Min
GRILLED

BAR & RESTAURANT COPY

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Extra Jumbo Shrimp (16 / 20 Count)	Raw
6	Slices	Thin Sliced Bacon	Halved
2	Whole	Jalapeno Peppers (Seeded)	Julienned
1	Slice	Monterey Jack Cheese (Thick Sliced)	Divided
1	Package	Bamboo Skewers	Soaked

SHRIMP SEASONING MIX

1	Tbsp	Sweet Hungarian Paprika	
1	Tbsp	Cayenne Pepper	
1/2	Tsp	Fresh Ground Black Pepper	

SHRIMP MARINADE

1/2	Cup	Unsalted Butter	
1/4	Cup	Dry White Wine (Chablis)	

PREPARATION

FACTOID	These ARE Spicy! I guess that's why there is only 1 Shrimp served per skewer in the Restaurant. But.....Do what you wish - they are irresistible.
TOOLS	1) Small Mixing Bowl 2) Small Saucepan 3) Charcoal OR Gas Grill
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 4 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.
PREP	Soak the Bamboo Skewers in cold water submerging them with a weight for at least 15 minutes.

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PREP	<p>DISH</p> <p>1) Slice the Jalapeno's in half, square the ends and scoop out all seeds and veins. Julienne them into 12 equal width strips and set them aside.</p> <p>2) Cut the slice of Monterey Jack Cheese into 12 equal width strips and set it aside.</p> <p>3) Peel, de-vein and rinse the Shrimp. Leaving the tails intact. Butterfly each Shrimp so it can be folded open and stuffed. Pat each Shrimp dry with paper towels and set them aside in damp paper towels.</p>
PREP	Cut the Bacon Strips in half and arrange them flat and not touching on a paper plate lined with paper towels. Microwave them on high for 4 minutes and set them aside.
1	Stuff 1 strip of Monterey Jack Cheese and 1 strip of Jalapeno Pepper into each Butterflied Shrimp. Fold the halves together and wrap tightly with a half strip of Bacon.
2	Skewer each Shrimp on 2 Skewers (one placed so it secures the ends of the Bacon Strip), so the Shrimp will lay flat on the grill grates and they can easily be flipped. Tent the skewered Shrimp with a dampened paper towel to keep them from drying out.
3	In a small mixing bowl, mix the Paprika, Cayenne Pepper and Black Pepper thoroughly .
4	In a small saucepan over low heat, melt the Butter. add in the Wine and heat until it begins steaming.
5	Brush both sides of the Shrimp with the melted Shrimp Marinade and sprinkle generously with the Seasoning Mix. Grill them over indirect heat until the Cheese is melting, about 5 minutes per side.
SERVE	Place on a serving platter and serve while hot.