

Bacon-Wrapped Shrimp



PREP TIME : 5 MIN

COOK TIME : 12 MIN

SERVES : 6

Ingredients :

- ***6 slices bacon***
- ***18 peeled deveined large shrimp (16-20 count)***
- ***1 tbsp (15 mL) vegetable oil***
- ***3/4 cup (175 mL) VH[®] Plum Sauce***

Directions :

- 1. Cut each slice bacon into 3 pieces. Wrap each shrimp with piece of bacon and secure with toothpick.***
- 2. Heat oil in large nonstick skillet set over medium heat; cook shrimp, in 2 batches, for 3 to 5 minutes per side or until bacon is crispy and shrimp is cooked.***
- 3. Transfer to paper towel-lined plate. Arrange on serving platter with VH[®] Plum Sauce.***

Recipe Tips:

- ***Sprinkle shrimp with finely chopped fresh thyme or rosemary, or season with freshly cracked pepper.***
- ***Serve with lemon wedges.***