



BACON WRAPPED SHRIMP

USING HARVEST SLICED SIDE BACON

INGREDIENTS

- 1 lemon, juiced
- 1 clove garlic, grated
- 1 tablespoon paprika
- 1 teaspoon fresh thyme
- 3 teaspoons extra virgin olive oil
- kosher salt
- 1 pound large shrimp, peeled and deveined
- 12 slices bacon, halved

DIRECTIONS

Prep Time: 15 Minutes

Cook Time: 5 Minutes

Serves: 4-6

Set oven to broil.

Whisk lemon juice, garlic, paprika, thyme, olive oil, and 1/2 teaspoon salt in a shallow baking dish. Add the shrimp and toss to coat; marinate in the refrigerator for 20 minutes.

Remove each shrimp and wrap with a piece of bacon, secure with toothpick.

Place on a baking sheet and position on top rack of oven. Broil, turning shrimp once, until bacon is slightly crisp and shrimp are cooked through; approximately 5 minutes.

NOTES
