

Bourbon Bacon Wrapped Shrimp

Servings: 4

INGREDIENTS

- 1 lb 16-20 tiger shrimp
- 5 sl Glenview Farms® horseradish and chive white cheddar cheese
- 2 c Patuxent Farms® bourbon bacon, raw
- 6 oz Chef's Line Mexican adobo and beer sauce

PREPARATION

Soak Bamboo Skewers in water. Par cook bacon. Drain and cool. Slice each piece of cheese into 4 pieces. Add cheese to shrimp and then wrap with bacon and skewer. Thread 5 shrimp per skewer. Sauce with Adobo Sauce. Cook shrimp in a saute pan until cooked on both sides 3 to 5 minutes. Finish with Adobo sauce serve on rice or vegetables.

