

# Bacon Wrapped, Jalapeno and Cheese Stuffed Shrimp

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Slicing, stuffing and wrapping the shrimp can be a little time consuming, but the end result is well worth the effort!! They have a crisp, salty bacon coating that holds some heat for the jalapeno, all this in one crustacean. And speaking of crustaceans, did you know the *Brown Shrimp* is now officially the State Crustacean of Alabama! So in honor of our newly recognized State Crustacean - the **BROWN SHRIMP**.....grillers everywhere - fire up that grill!!!

Here's what you'll need

2 pounds large brown shrimp, peeled and deveined

2 teaspoons garlic powder

2 teaspoons paprika

2 teaspoons freshly ground black pepper

1/2 teaspoon cayenne pepper

2 oz Monterey Jack Cheese, cut into thin strips

3 jalapeno, halved, seeded, and cut into thin slices

1 pound back strips, halved

1/4 cup butter, melted

1 lime, quartered (for garnish)

skewers



In a small bowl mix together garlic powder, paprika, black pepper, and cayenne pepper. Place shrimp in a large bowl and season with 3/4 of the spice mixture, tossing to evenly coat the shrimp.

Working with one shrimp at a time, make a slit about 3/4 inch long at the base of the shrimp, place one jalapeno slice and one cheese slice in the slit, then wrap the shrimp with half a slice of bacon.

Thread shrimp onto skewers and season lightly with remaining spice mixture, brush the shrimp lightly with melted butter.

Place the shrimp on a clean and oiled grilling grate and grill over high heat until the bacon crisps and the shrimp just cook through, about 2-3 minutes per side.