

Bacon Wrapped Prawns with Chipotle BBQ Sauce

Recipe courtesy Guy Fieri, 2008



Recipe Summary

Difficulty: Intermediate

Prep Time: 25

Inactive Prep Time: 15

CookTime: 10

Yield: 4 to 6 servings

User RatingNo Rating

20 each Shrimp, 21-25 count, shelled, deviened
 1/2 pound Bacon, partially cooked and cut in half
 1/2 cup BBQ sauce
 1/4 cup canola oil
 3 tablespoons lemon juice
 1/2 ounces Dijon mustard
 3 tablespoons chipotle pepper in adobo
 1/2 teaspoon red chili flake
 1/4 teaspoons cayenne pepper
 1/4 teaspoons black pepper
 5 to 8 bamboo skewers

Soak bamboo skewers in water, to keep from burning during grilling.

Cook bacon partially, cut in half, and let cool on paper towel. Wrap bacon around shrimp, and skewer with bamboo through the point where bacon ends meet, to keep from unraveling. Skewer 3 to 5 shrimp per bamboo.

Combine all ingredients in blender, except bacon and shrimp, and puree. Separate the sauce in half, one for basting one for dipping.

Cook bacon wrapped shrimp on grill over medium heat. When shrimp begin to turn pink, begin basting with chipotle sauce.

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