



Bourbon Glazed Bacon Wrapped Shrimp (aka. amazing shrimp goodness)

Sundowners Restaurant, mile marker 104, bayside, Key Largo -305-451-4502
www.SundownersKeyLargo.com

Makes 4 servings

Ingredients

24 U-15 or larger shrimp, peeled and deveined with the tails removed
3 large jalapenos, cut into strips with the seeds removed
1 pound Monterey jack cheese cut into strips
24 rashers (or strips) of good bacon
3 TBS Oil

Bourbon Glaze (can be prepared 3-4 days in advance)

10 oz. Jefferson's Ocean Bourbon
6 oz. Brown Sugar
4 oz. Pineapple
2 oz. Heavy Cream
4 oz. Butter
2 TBS Cornstarch
3 TBS Water
Salt and Pepper to taste

Preparation:

In a small sauce pot over medium heat, add the butter, pineapple juice, and bourbon. Allow the butter to melt and the mixture to come to a light boil. Reduce heat and add brown sugar and stir to dissolve. Once dissolved, remove from heat and add the heavy cream. Add salt and pepper to taste. In a small bowl, mix cornstarch and water until all clumps are removed and slurry is of an even consistency. Add this to your warm bourbon glaze until your glaze is as thick as BBQ sauce. Taste glaze again and add more salt and pepper if necessary.

Stuff shrimp with cheese and jalapeno strips and wrap each shrimp with one piece of bacon. Pre-heat flat top grille to medium high. Season grill with oil and place shrimp on grill. Grille for 3-4 minutes per side, or until shrimp are white throughout and bacon is cooked. Brush both sides of shrimp with bourbon glaze and serve hot and tasty.

Bobby Stoky, chef and cookbook author is the proprietor of many Upper Keys restaurants.