

Appetizers

Shrimp Wrapped In Bacon

Taste of Home April 2008

Preparation Time: 25 minutes

Bake Time: 20 minutes

10 bacon strips

20 large fresh basil leaves

20 uncooked medium shrimp, peeled and deveined

1/4 cup barbeque sauce

1/2 cup finely crumbled goat cheese

Preheat oven to 375 degrees.

Cut each bacon strip in half widthwise; set aside. Wrap a basil leaf around each shrimp. Wrap a piece of bacon around each; secure with wooden toothpicks.

Place in a foil-lined 15-in x 10-in x 1-in baking pan. Bake for 14-16 minutes or until bacon is crisp.

Brush with barbeque sauce; sprinkle with cheese. Bake 2-4 minutes longer or until heated through.

Yield: 20 Appetizers

Per Serving (excluding unknown items): 367 Calories; 31g Fat (77.7% calories from fat); 19g Protein; 1g Carbohydrate; trace Dietary Fiber; 54mg Cholesterol; 1011mg Sodium. Exchanges: 2 1/2 Lean Meat; 4 1/2 Fat.