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# Bacon-Wrapped Chipotle Shrimp

*Chef Chris Wadsworth*

*www.LafayetteTravel.com*

**1 pound 21/25 shrimp**

**12 slices bacon**

**1 cup honey**

**5 ounces Tabasco chipotle sauce**

**3 tablespoons Cajun Power BBQ sauce**

Wrap 1/2 slice of bacon around each piece of shrimp, securing with a toothpick. Set aside.

In a saucepan, combine the honey, chipotle sauce and BBQ sauce. Simmer for 5 minutes.

Heat the skillet. Add two tablespoons of oil. When the skillet is hot, slowly add the bacon-wrapped shrimp, being careful not to splash. Cook for 3 to 4 minutes on each side.

Cut off the heat and add the sauce mixture, tossing the shrimp until covered completely.

## **Appetizers**

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*Per Serving (excluding unknown items): 1468 Calories; 37g Fat (21.7% calories from fat); 24g Protein; 280g Carbohydrate; 1g Dietary Fiber; 65mg Cholesterol; 1226mg Sodium. Exchanges: 3 Lean Meat; 5 1/2 Fat; 18 1/2 Other Carbohydrates.*