

Bacon Wrapped Prawns with Chipotle BBQ Sauce

Category: Appetizer

Servings: 4

Rating: 10

Source: Guy Fieri, Food Network

Description:

Not for the faint of heart, but absolutely fantastic! Not as spicy as you'd think, but still leaves quite a tingle on the tongue. We drank a crisp, cold, Sauvignon Blanc with this and it matched well.

Ingredients:

BBQ Sauce	1/2 cup
Chipotle chiles in adobo	3 tablespoons
Dijon mustard	1/2 tablespoon
Lemon juice	3 tablespoons
Red pepper flakes	1/4 teaspoon
Cayenne pepper	1/8 teaspoon
Pepper	1/8 teaspoon
Bacon	1/2 lb
Shrimp	24 medium size, shelled and deveined

Instructions:

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

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

Cook bacon strips partially and then let them cool on paper towel. Insert a skewer into a bacon strip end and then through the thick end of a shrimp. Interleave the bacon and more shrimp on the skewer, ending with the end of the bacon strip. Baste with the sauce.

Cook the shrimp skewers on a grill over medium heat. When the shrimp begin to turn pink, baste again and finish the grilling.

Serve with the sauce that you set aside.