

Bacon-Wrapped Shrimp

(Makes 30 Shrimp)

Ingredients:

30 lg Shrimp, peeled, deveined and cooked
3 tbsp (about) chopped fresh Rosemary
Balsamic vinegar, to splash on the shrimp
15 Bacon slices, cut in half crosswise
30 tsp Blue Cheese
30 wooden Toothpicks

Directions:

Shell and devein the jumbo shrimp.
Precook the bacon almost but not quite where it would start to brown.
Arrange shrimp on a baking sheet.
Sprinkle with rosemary, ground black pepper, and several splashes of vinegar.
Cut the bacon slices in half crosswise.
Place about 1 tsp of blue cheese on each shrimp then wrap with bacon, secure with a toothpick so the shrimp can lay flat on the baking sheet.
Preheat broiler and put rack so sheet will be 4 or 5 inches from heat source.
Cook until bacon is browned (about 5 minutes) watch carefully, then turn shrimp over and brown on the other side (another 4 minutes).
Remove the toothpicks and serve.