

## **BACON WRAPPED SHRIMP WITH ROSEMARY & BLUE CHEESE**

### **Ingredients:**

30 cooked large shrimp, peeled and deveined  
3 tbsp (about) chopped fresh rosemary  
Balsamic vinegar – to splash on the shrimp  
15 bacon slices, cut in half crosswise  
Blue cheese – about 30 tsp  
30 toothpicks

### **Preparation day before:**

Thaw out the 30 frozen shelled and deveined jumbo shrimp, precook the bacon (2 min in MW) almost but not quite where it would start to brown, then refrigerate it.

Chef will prepare to this point and bring to the Deli for final preparation

### **Preparation day of dinner:**

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 one 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