



Firecracker Shrimp

Serves 10-12

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½ cup soy sauce

2 Tbsp brown sugar

3 cloves of garlic

1 Tbsp grated ginger root

1 ½ tsp crushed red pepper

2 lbs shrimp

10-12 slices of bacon

Combine soy sauce, sugar, garlic, ginger and red pepper flakes in a small saucepan. Cook over medium high heat to reduce liquid to about 3/4 of original volume. Preheat oven to 450°. Peel and devein shrimp; cut bacon slices into thirds; wrap each shrimp with a piece of bacon and skewer with a toothpick. Coat with the soy mixture and place on parchment lined cookie sheet. Bake at 450 for 10-15 minutes; brushing soy mixture on once or twice.

Serve warm.