

## **BACON-WRAPPED PINEAPPLE SHRIMP**

### **Ingredients:**

- 3 dozen jumbo shrimp, deveined and tail removed
- 1 large can of chunk pineapple, juice drained
- 18 slices of center-cut bacon, cut in ½" crosswise
- Toothpicks

### **Directions:**

- Heat a nonstick skillet over medium-high heat.
- Holding a shrimp, nest a chunk of pineapple in the natural curve of the shrimp.
- Wrap the bacon around the shrimp & pineapple, securing with a toothpick.
- Add to the hot pan (no oil) and cook 3 minutes on each side or until the bacon is crisp and shrimp are opaque and firm.