



Clemson Bacon-Wrapped Jalapeno Shrimp

Prep Time	5 to 10 minutes
Cook Time	20 to 25 minutes
Cool Time	2 to 3 minutes
Total Time	25 to 35 minutes
Servings	Approx. 6

Ingredients

- 24 extra-large shrimp, peeled and deveined
- 24 slices of bacon
- 4 jalapenos, seeded and cut lengthwise into 24 strips
- 1/2 cup barbecue sauce
- 1/4 cup Coca-Cola®

Directions

1. Prepare the grill to cook over direct at 400°F.
2. Lay a slice of jalapeno on each shrimp and then wrap in bacon going around the shrimp and then over the top lengthwise.
3. Secure the bacon with a toothpick.
4. Place the wrapped shrimp on a perforated cooking grid and place it on the grill.
5. Cook for 15 minutes.
6. Meanwhile, in a small bowl, combine the barbecue sauce with the Coca-Cola®. Mix well.
7. After the shrimp have cooked for 15 minutes, baste them with barbecue sauce/Coca-Cola® mixture.
8. Cook for another 5 minutes or until the bacon is fully cooked.
9. Transfer to a platter to serve.