

Bacon Wrapped Shrimp w/ Charred Pineapple Sauce

This is a crowd favorite. Who doesn't like bacon and shrimp then glazed with some sweetness?

Ingredients:

- 1 lb Shrimp 12-16 count
- 1 pkg Bacon (thick cut low sodium)
- 12 oz Jar Pineapple Habanero jelly
- 1 whole Pineapple
- 1 Bottle of Honey
- 1 pkg Light Brown Sugar
- Shaker Favorite BBQ rub (with sweet heat)

Optional - Add a strip of jalapeno or serrano chili inside the bacon for a little kick.

Apple Cider vinegar for the sauce. Not necessary but adds a little depth.



Directions:

Bacon Wrapped Shrimp – Peel and devein the shrimp. Lightly sprinkle rub on the shrimp. Cut bacon in half. Use a half piece of bacon wrap it around the shrimp and use a tooth pick to hold it in place. Add more of your favorite rub to the outside of the shrimp. Put in fridge while you make the glaze.

Charred Pineapple Glaze - This will have a little kick. Peel the pineapple and core it. Cut into long spears about 1 in wide the full height of the pineapple. Lightly put brown sugar on all sides of the pineapple. Then put it on the grill to start charring the pineapple. In a separate pot empty the pineapple habanero jelly into a sauce pan and add about a ¼ cup of the honey. Warm up the mix and add a ¼ cup of water at this time I generally add a tbsp. or 2 of apple cider vinegar. Be careful not to burn this sauce if needed add a little more water as it is warming up. Once the pineapple is charred on all sides. Chop it into chunks and then use a food processor to purée it. Add all the pineapple and juice to the sauce pot with the jelly and honey. Heat through, if it is too spicy for you add more honey. If too thick add a little water.



Don't have time to make the pineapple glaze? Try your favorite pepper jelly as the glaze on the bacon wrapped jalapenos! They will still be amazing!

Recipe by Stan Hays of County Line Smokers (www.countylinesmokers.com)

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