Bacon Wrapped Shrimp

Jumbo shrimp, peeled and deveined Bacon slices, cut in half width wise Your favorite spice mix (Emeril's Bam Burger Hamburger Seasoning works great here!!!)

- Roll the shrimp in a spice mix and wrap it in bacon slice, secure with a toothpick
- Cover up wrapped shrimp and refrigerate for 15-30 minutes to allow the spices to get absorbed by the shrimp and bacon
- ♣ Preheat oven to 450°F
- Place bacon wrapped shrimp on a broiler pan and bake for 10-15 minutes or until the bacon and shrimp are done



