



## **Bacon Wrapped Shrimp**

**1 16 oz pkg bacon**  
**20 large shrimp, peeled and deveined**  
**½ cup teriyaki sauce**  
**Toothpicks**

**Preheat oven to 400 degrees. Cut bacon slices in half and cook in skillet until done, but not crisp. Wrap bacon around shrimp and secure w/ toothpicks. Brush with teriyaki sauce. Bake for 15 to 20 minutes or until bacon is crisp.**

**Submitted by Kristen Porter, KY**