

# Maple Bacon Shrimp

Recipe provided by: [Kevin Fitz \(Utah\), Skinny Sticks Broker](#)

## Ingredients:

Large Shrimp (Tiger brand works well)

Half as many strips of bacon as shrimp

Skinny Sticks Bourbon Barrel Aged Maple Syrup

McCormick Maple Smokehouse

1. Marinate the shrimp in the bourbon maple syrup and Maple Smokehouse for 1 hour.
2. Light the grill.
3. Cut the bacon in half. Microwave bacon for 1 to 2 minutes (depending upon the thickness of your bacon) before wrapping to assure the shrimp doesn't overcook while making sure the bacon gets a crisp.
4. Wrap the shrimp with the bacon and secure with a toothpick.
5. Place a grill mat on the grill. Put the shrimp on and turn to crisp the bacon, using the remaining marinade to keep the shrimp moist.