

Bacon Wrapped Jalapeno Shrimp

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Ingredients

1 quart vegetable oil for frying
32 peeled and deveined medium shrimp, tail-on
1 (4 ounce) can pickled jalapeno peppers, cut into slivers
16 slices bacon, cut in half
32 toothpicks

Directions

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Cut the shrimp along the back, nearly through to the front. Stuff each shrimp with a sliver of jalapeno, then wrap with half a slice of bacon. Secure with a toothpick. Repeat with the remaining ingredients.

Cook the shrimp in batches in the hot oil until the bacon is crispy and golden brown, 2 to 3 minutes. Drain on a paper towel-lined plate before serving.