



Bourbon-Glazed Shrimp

READY IN



35 min.

SERVINGS



35

CALORIES



34 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 6 slices bacon halved lengthwise cut into quarters (and then crosswise)
- ☐ 2 tablespoons bourbon
- ☐ 3 tablespoons butter cut into small pieces
- ☐ 1 clove garlic minced
- ☐ 0.3 teaspoon hot sauce
- ☐ 35 servings salt and pepper
- ☐ 24 shrimp shelled deveined rinsed drained per lb.), and
- ☐ 1 teaspoon vegetable oil
- ☐ 1 teaspoon worcestershire sauce

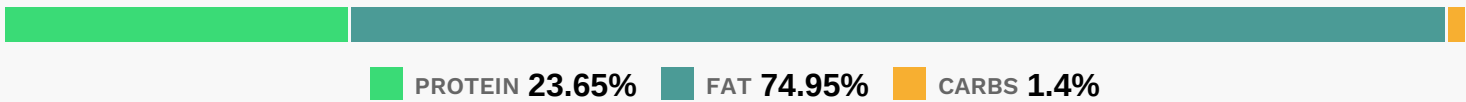
Equipment

- ☐ frying pan
- ☐ toothpicks
- ☐ broiler
- ☐ skewers

Directions

- ☐ In a 2-quart pan, heat oil over medium-high heat.
- ☐ Add garlic and stir until golden, 1 to 2 minutes.
- ☐ Remove pan from heat and add Bourbon, Worcestershire, and hot sauce. Light contents with a long match and let the alcohol burn off. Return to low heat and add butter, one piece at a time, stirring to incorporate into sauce.
- ☐ Add salt and pepper to taste.
- ☐ Heat broiler to high and position a rack 5 to 6 inches away from the heating element. Meanwhile, lay each shrimp on its side, place a piece of bacon along its back (cut bacon to fit lengthwise if necessary), roll up loosely, and secure with a skewer or toothpick. Arrange shrimp in a single layer on a 10- by 15-inch pan.
- ☐ Brush liberally with Bourbon sauce. Broil 3 to 4 minutes, turn, brush with more sauce, and broil another 2 minutes, or until cooked through. Discard extra sauce.

Nutrition Facts



Properties

Glycemic Index:2.71, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.54869565286714%

Nutrients (% of daily need)

Calories: 33.54kcal (1.68%), Fat: 2.63g (4.05%), Saturated Fat: 1.14g (7.16%), Carbohydrates: 0.11g (0.04%), Net Carbohydrates: 0.11g (0.04%), Sugar: 0.02g (0.02%), Cholesterol: 16.11mg (5.37%), Sodium: 237.64mg (10.33%), Alcohol: 0.29g (100%), Alcohol %: 2.67% (100%), Protein: 1.87g (3.74%), Phosphorus: 20.66mg (2.07%), Copper: 0.03mg (1.47%), Selenium: 0.78µg (1.12%)