



## BARBECUED SHRIMP STUFFED JALAPENO POPPERS

Spice up your dinner, lunch, or mid-day snack with these barbecued shrimp stuffed jalapeno poppers

**Yield:** 6 Servings

### INGREDIENTS

6 Slice	Bacon strips
1 C	Shredded Sharp Cheddar Cheese
1 Unit	SeaPak Shrimp Scampi
6 Each	Extra Large Jalapeno Peppers

### DIRECTIONS

- 1 Prepare shrimp according to package directions and allow to cool.
- 2 When Shrimp Scampi is cooled, stir in cheese and set aside.
- 3 Heat an outdoor grill or indoor pan to medium-high heat.
- 4 Cut a sliver off of the side of each jalapeno. Clean out the seeds and membranes using a paring knife or small spoon.
- 5 Stuff the jalapenos with the shrimp and cheese mixture.
- 6 Wrap the stuffed jalapenos with bacon and place on the hot grill or grill pan for 12 to 18 minutes (or until the bacon has cooked through), turning occasionally.
- 7 Serve immediately.



### CHEF NOTES

Note: Watch for fire flare ups as the fat begins to render off the bacon.