



BACON WRAPPED SHRIMP

16 LARGE (16-20) SHRIMP PEELED AND DEVEINED
1 C QUESO FRESCO CUT INTO 1" LONG & APPROX
" SQUARE

8 PIECES OF SMOKED BACON THIN SLICED CUT IN
HALF (JALEPENO SMOKED RECOMMENDED)

CUT LARGE END OF THE SHRIMP SO THAT IT MAY
SIT TAIL POINTING UP. LAY A SLICE OF BACON
WITH A PIECE CHEESE ON TOP. SET SHRIMP ON
CHEESE AND WRAP THE BACON AROUND THE
SHRIMP. SECURE WITH TOOTHPICK. BAKE AT 350
DEGREES FOR ABOUT 12 MINUTES. SERVED ON A
BED OF CHOPPED CABBAGE AND TOP WITH RED
CHILI CREAM SAUCE.

RED CHILI CREAM SAUCE

INGREDIENTS: YIELDS 1 CUPS

2/3 C WHITE WINE

1/3 C SHRIMP STOCK

1 OZ NEW MEXICO RED CHILI PUREE (UNCOOKED)

1/3 C WHIPPING CREAM

3 OZ FLOUR

3 OZ BUTTER

REDUCE WHITE WINE BY HALF. ADD SHRIMP
BASE AND CHILI, BRING TO A BOIL. BLEND
BUTTER AND FLOUR TOGETHER AND ROLL INTO
MARBLE SIZE BALLS. USE THIS TO TIGHTEN
YOUR SAUCE, AND ADD CREAM. SERVE WARM
OVER BACON WRAPPED SHRIMP OR ANY OF
YOUR FAVORITE SEAFOODS.