

JACKED UP SHRIMP

STARTER RECIPE

INGREDIENTS

- bacon
- peeled raw shrimp
- pepper jack cheese
- butter
- pickled jalapeños
- Cajun seasoning
- lemon



As seen on season 1, episode 25.

DIRECTIONS

Fry bacon until crispy and then crumble into small bacon bits. In a muffin pan, begin by spraying nonstick spray and placing half a tablespoon of butter into each muffin cup. Place one shrimp with a pinch of cajun seasoning on top of the butter. Next, sprinkle pepper jack cheese, bacon bits, and one jalapeños slice. Place the muffin pan on the grill or in the oven at 350 °F for approximately 15 minutes or until done (cheese completely melted). Once done cooking, let cool and drizzle with lemon juice.

