



Devils on Horseback Shrimp

LIST of INGREDIENTS:

- 1 lb 16/20 Shrimp-peeled and deveined
- 1 tablespoon chili powder
- 1 tablespoon smoked paprika
- 1 tablespoon granulated garlic
- 1/2 tablespoon kosher salt
- 1/4 tablespoon black pepper
- 10 strips bacon, thin
- 20 toothpicks

the Method:

In a medium size bowl, combine the shrimp and all of the seasonings. Mix well until coated. Cut the bacon strips in half. Wrap 1/2 of bacon around each shrimp covering it thoroughly. Use a toothpick to hold the bacon in place. Place in a 350° oven for 12 minutes or until the bacon is crispy. Serve with spicy mayonnaise.

SPICY MAYO

INGREDIENTS:

- 1 cup Hellman's Mayo
- 1 tablespoon Sambal
- 1/4 tablespoon Hoisin

METHOD: Combine all ingredients in a mixing bowl and blend with the wire whisk until well mixed.

