



Grilling with Scott: Pineapple Stuffed Shrimp Wrapped in Bacon

Ingredients:

- 1 lb shrimp peeled, deveined
- A couple slices of fresh pineapple
- 6 to 10 slices of bacon
- Tooth picks

Prep Time: 20 minutes
Grill Time: 4 - 10 minutes

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Directions:

1. Preheat grill to medium-high.
2. Butterfly the shrimp.
3. Slice a small section from the pineapple, large enough that you will be able to wrap the shrimp around
4. Wrap the shrimp & pineapple with a piece of bacon.
5. Secure with a tooth pick
6. Cook until the shrimp and bacon is done (watch out for flair ups)
7. When cooked, remove the tooth pick.
8. Serve.

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