

Capri Court Shrimp Stuffed Jalapeño Peppers

- 1 dozen medium to large raw shrimp
- 1 dozen jalapeño peppers cut in half the long way and seeds removed.
- Small tub of whipped cream cheese
- Old Bay Seasoning
- 12 slices of bacon.

Mix the cream cheese with Old Bay (or your favorite seafood spices) to taste.

Fill each half of the jalapeño peppers with the cream cheese mix

Place a raw shrimp between the two halves and wrap the bundle with bacon

Secure with a toothpick

Place the peppers on the grill with a low fire and cook until bacon is done.

Watch carefully or else it's "*Burn Baby Burn.*"

VIDEO OF SHRIMP BURNING HERE. (link and embed coming soon)

I know this is a delicious recipe because Donna and Tom (Bayou Blue, Louisiana) made it for us. We have tried twice and managed to rescue a few from the flames each time... and they were great!

Actually, the ones on the right are already charcoal and the rest caught fire a few seconds later

