

# Shrimp Bacon Bites

## Ingredients

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2 lb Jumbo Shrimp (cleaned,  
deveined, shelled with tails on)  
10 clv Garlic (minced)  
1 1/2 c Chili Garlic Sauce  
16 oz Bacon

## Instructions

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- 1.Mix shrimp and garlic; pour chili garlic sauce over mixture. Cover and refrigerate, stirring occasionally; several hours to overnight.
- 2.Cut bacon slices into halves. Cook bacon until limp; drain. Wrap each shrimp in bacon piece; secure with wooden pick.
- 3.Preheat oven to 400 degrees. Bake until shrimp is cooked through and bacon is crisp about 15 minutes.