



BROWN SUGAR & BACON WRAPPED SHRIMP

CELEBRATING OUR WEBSITE LAUNCH ONE OF OUR FAVORITE COASTAL RECIPES!

We know you will crave the sweetness of the jumbo shrimp with the saltiness of delicious bacon and your taste buds will be awakened by the contrast of the brown sugar and creamy horseradish. From our kitchen to yours, enjoy!



Limited Edition Series - Lowcountry Lowlife Recipes

Ingredients:

- Broadwater Jumbo Shrimp
- Revival Butchery Bacon
- Creamy Horseradish (the one in the squeeze bottle!)
- Brown Sugar
- Skewers or Grill Fish Basket

This is a recipe you will adjust to your preferences -- use the below as guidelines!

You will first need to devein, clean and butterfly the shrimp (not a guideline). Once your shrimp are ready, you will squeeze a generous amount (to your liking) of horseradish into the butterflied side of the shrimp. Next, you will need to wrap the individual shrimp with a slice of bacon* and then roll it in the brown sugar (as much or as little as you prefer). Lastly, you will simply skewer the shrimp or secure them in your grill fish basket and pop them on the grill. Cook in the same manner you would when grilling shrimp!

**there may be extra bacon, as if that is ever a problem.... just trim and use in another dish.*

From coast to creek - we are committed to bringing fresh local shrimp to the upstate of South Carolina.

843.270.2433 / broadwatershrimp@gmail / @broadwatershrimp