



Thai Bacon-Wrapped Shrimp with MONARCH® Peanut Butter Sauce

Servings: 6

Serving size: 8 Bacon-Wrapped Shrimp

INGREDIENTS

- ¼ c. MONARCH® Creamy Peanut Butter
- 1 can. Pacific Jade® Unsweetened Coconut Milk
- 1 tsp. Fish sauce
- 1 T. MONARCH® Light Brown Sugar
- 2 T. Pacific Jade® Red Curry Paste
- 1 T. Rykoff Sexton® Key Lime Juice
- 48 ea. Harbor Banks® Tail-On Argentine Red Shrimp
- 24 ea. Patuxent Farms® Applewood Smoked Bacon

PREPARATION

For the Sauce:

- 1) Heat all items except lime juice on medium heat
- 2) Pull off heat and let chill
- 3) Fold in lime juice

For the Shrimp:

- 1) Wrap bacon strips around thawed raw shrimp leaving tail exposed
- 2) Cut the bacon strips in thirds across to prevent overlap
- 3) Use toothpick to skewer the bacon through the shrimp
- 4) Fry at 350 ° F for 2 minutes or until golden
- 5) Remove toothpicks, brush with the peanut Thai sauce

Plate and Enjoy!!!

