

## GRILLED SHRIMP WITH JALAPENOS

### Ingredients:

- ½ -1 lb shrimp
- 4-5 jalapeno peppers
- bacon slices, cut in half (thick cut bacon doesn't work well)
- 1 tbsp minced garlic
- Soy sauce (or Lite Soy)
- Teriyaki sauce
- Skewers for grilling

Please remember our team if you have family or friends who are wanting to buy or sell a home.

**WE APPRECIATE REFERRALS!**

### DIRECTIONS:

Peel and devein shrimp. Slice peppers lengthwise into 4 - 8 slices depending on size of peppers. Place a slice of pepper down the back side (vein side) of the shrimp. Wrap a half slice of bacon around the pepper and shrimp and place on a skewer. Repeat until all of the shrimp have been placed on the skewers.

Place the prepared shrimp in a deep dish or in a plastic Ziploc bag. Add the garlic, soy sauce, and teriyaki sauce to marinate the shrimp for about 30 minutes. Remove shrimp from marinade and place on grill. Turn shrimp every 2-3 minutes until opaque.



Chad Tickle  
REALTOR®  
(540) 599-2323

Priscilla Morris  
REALTOR®, GRI®, ABR®, CRS®, SFR®  
(540) 320-3586

The  
**PRISCILLA**  
*Morris* Team

Pam Powell-Adams  
REALTOR®, SFR®  
(540) 599-2239

Nicole Price  
REALTOR®  
(540) 558-8774



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