

Flavors of Fort Wayne, Indiana



From the Kitchen of: **Eddie Merlot's**

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Eddie's Southern Comfort BBQ Shrimp

Ingredients:

Southern Comfort BBQ Sauce

3/4 Tbs. Soy sauce

2 Tbs. Lemon juice

3/4 Tbs. Worcestershire sauce

1/4 tsp. Liquid smoke

1/4 Tbs. Allspice

3 Tbs. Brown sugar

1 tsp. Blackening spice

3 Tbs. Ketchup

1/3 Cup Barbecue sauce

1 1/2 Tbs. Southern Comfort

Shrimp

4 Pieces Shrimp, Jumbo Raw (Peeled and Deveined)

4 Slices Bacon, Thin slices

1/4 Tbs. Parsley, Finely Chopped



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Directions:

1. Preheat oven to 500°F
2. Into a sauce pot over low heat, add soy sauce, Worcestershire sauce, Allspice, blackening seasoning, BBQ sauce, lemon juice, liquid smoke, brown sugar, and ketchup.
3. Bring to a low simmer. Simmer for 20 minutes. Whisk periodically
4. Remove from heat and prepare shrimp.
5. Wrap each piece of shrimp with a slice of bacon.
6. Place shrimp onto a hot grill.
7. Grill each side for 4 to 5 minutes until bacon is crisp. Do not char.
8. Place shrimp in pie pan and ladle the BBQ sauce over top of shrimp.
9. Place in a 500°F oven and broil approximately 2-3 minutes.
10. Remove from oven and put shrimp on serving plate.
Skewer shrimp through the center.
11. Garnish with chopped parsley.



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