

Bacon Wrapped Shrimp with Couscous

recipe no.108

Serves 4 to 6

12 oz	back bacon	350 g
1 jar	roasted red peppers	300 mL
24	jumbo shrimp, shelled & deveined	24
2 tbsp	olive oil	30 mL
1½ cups	chicken broth	375 mL
1½ cups	whole wheat couscous	375 mL
½ cup	each golden raisins & toasted pine nuts	125 mL
¼ cup	each extra virgin olive oil & finely chopped parsley	50 mL

Cut each slice of back bacon in half; place a piece of red pepper onto each half of back bacon, place a shrimp on red pepper. Wrap bacon around each shrimp securing with a wooden toothpick. Brush with oil; cook on a pre-heated medium hot barbecue for 4 to 6 minutes turning once or twice until shrimp is white and no longer translucent. Meanwhile bring broth to a boil, stir in couscous, raisins and nuts; cover and let stand 5 minutes; stir in oil and parsley, season to taste with salt and pepper. Serve the couscous with the shrimp and chopped ripe tomatoes mixed with chopped roasted pepper in a raspberry or balsamic vinaigrette

Add interest to your meal by serving both:
Jackson-Triggs Proprietors' Reserve Chardonnay
Naked Grape Shiraz



Medium White



Medium Red

Bacon Wrapped Shrimp with Couscous

recipe no. **108**

