

## **Cheese-Stuffed, Bacon-Crusted Shrimp**

*Serves 4*

Adapted from Rick Bayless

- 20 large shrimp, peeled (but with last shell segment and tail intact)
- 4 Garlic cloves
- ¼ cup chopped cilantro
- Salt and freshly cracked black pepper
- 2 oz mild cheese (Jack, Manchego, etc)
- 4 oz cream cheese
- 10 thin slices bacon cut in half
- Salsa or hot sauce for serving

Butterfly shrimp and remove the vein.

Roast the garlic (still in skins) in dry skillet, turning frequently, for about 15 minutes. Remove from heat and cool. Remove skins and place garlic in a bowl. Mash with a fork until smooth. Add cilantro, salt, pepper, and both cheeses. Mix until thoroughly blended.

Add a generous teaspoon to each shrimp and spread it evenly over the shrimp. Wrap each shrimp in a piece of bacon overlapping by no more than one inch.

Heat a cast iron skillet over medium high heat. Add the shrimp (with the overlapped section of bacon down) and cook for 2 minutes. Rotate a quarter turn and cook another 2 minutes, continuing until all sides have been browned and crisped and shrimp is cooked through. Serve hot with salsa or hot sauce.