

## Bacon-Wrapped BBQ Shrimp Skewers: A Grilled Delight Everyone Will Crave

When it comes to crowd-pleasing appetizers or backyard barbecue showstoppers, these



**OVEN**  
**400°F**

**TIME**  
**30 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

12 large shrimp, peeled and deveined  
6 slices of bacon, cut in half  
... cup barbecue sauce  
1 tbsp olive oil  
1 tsp garlic powder  
½ tsp smoked paprika  
... tsp cayenne pepper (optional)  
Salt and pepper to taste  
Wooden skewers, soaked in water for 30 minutes

#### Instructions:

##### 1. Prep the Shrimp:

Preheat your grill or oven to 400°F (200°C).

Pat the shrimp dry with paper towels and season with garlic powder, smoked paprika, cayenne pepper, salt, and pepper.

##### 2. Wrap with Bacon:

Wrap each shrimp with a half slice of bacon and secure it with a wooden skewer. You can add multiple shrimp to a skewer, depending on the size of the skewers.

##### 3. Grill or Bake:

Brush the skewers lightly with olive oil to prevent sticking.

Place the skewers on the grill or a baking sheet lined with foil if using an oven.

Grill or bake for 10-15 minutes, turning halfway through, until the bacon is crispy and the shrimp

are cooked through.

#### 4. Glaze with BBQ Sauce:

During the last 2-3 minutes of cooking, brush the skewers generously with barbecue sauce.

Let the glaze caramelize slightly before removing the skewers from the heat.

#### 5. Serve:

Serve the skewers hot with extra barbecue sauce on the side for dipping.

#### Tips for Perfect Skewers:

**Choose the Right Shrimp:** Opt for large shrimp (16-20 count per pound) for the best balance of size and flavor.

**Precook the Bacon:** If your bacon is thick, precook it slightly before wrapping to ensure it crisps up without overcooking the shrimp.

**Customize the Sauce:** Experiment with different barbecue sauces-smoky, spicy, or even honey-based-for a unique twist.

**Why This Recipe Stands Out:**

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13. **Why This Recipe Stands Out: Bacon-Wrapped BBQ Shrimp Skewers** are a hit for any occasion. The combination of smoky bacon, succulent shrimp, and tangy barbecue glaze is unbeatable. Whether you're grilling outdoors or baking in the oven, these skewers come together quickly and are guaranteed to impress your guests.
14. Did you try this recipe? Let me know in the comments, and don't forget to explore more incredible ideas on FB Recipes. Share this recipe with your fellow food lovers and bring some smoky, savory magic to your next meal!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bacon-wrapped-bbq-shrimp-skewers-a-grilled-delight-everyone-will-crave/>