

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(38) Bacon Shrimp Appetizer

12 fry shrimps

6 bacon slices, cut in half

oil for deep frying

12 toothpick

1. Wrap bacon slices around fry shrimps. Pierce toothpick through bacon and shrimp to hold them together.
2. Heat oil to 275 degree and deep fry bacon shrimp together until bacon in golden brown.
3. Remove toothpicks and serve.

Kwan's comments: For those who love bacon, this is the appetizer of appetizers.