

Big Green Egg®

The Ultimate Cooking Experience™



Grilled Stuffed Shrimp

Ingredients

16 – 20 large shrimp, peeled and deveined
1 package of bacon, not thick cut
1 lb crabmeat
Meat Church Honey Hog BBQ Rub

Instructions

Set the EGG for direct cooking, without the convEGGtor at 400°F/204°C. Lightly oil the cooking grid to help prevent sticking.

Filet shrimp open along the back making sure not to cut all the way through.

Insert a spoonful of crabmeat into the slice.

Wrap shrimp in ½ piece of bacon, securing with a toothpick.

Lightly dust the shrimp with Meat Church Honey Hog BBQ Rub. Allow the shrimp to sit for 5 minutes prior to cooking. Place the shrimp directly on the cooking grid.

Cook 3 – 4 minutes. Flip the shrimp and repeat.

Allow to cool 10 - 15 minutes and enjoy with cocktail sauce or by themselves!