



## BACON WRAPPED CRAB STUFFED SHRIMP

3 cans **Crown Prince Natural Lump White Crab Meat**, drained and rinsed

1/2 red bell pepper, finely diced

2 stalks celery, finely diced

1 bunch green onions, thinly sliced

1 medium yellow onion, finely diced

2 tablespoons Old Bay® Seasoning

salt and black pepper to taste

1 stick unsalted butter

8 ounces soft spreadable herb cheese

2 cups bread crumbs

1 pound 21/25 count peeled and deveined fresh shrimp, uncooked

1 pound sliced bacon, halved

Sauté bell pepper, celery, onions, Old Bay® Seasoning, salt and pepper in butter on high heat for 4 minutes. Place mixture in a bowl with crab meat, cheese and bread crumbs. Mix well and chill for 1 hour or until firm.

Preheat oven to 375°F. Make a slice down the back of each shrimp. Place chilled stuffing into shrimp and wrap with 1/2 slice of bacon. Secure with a toothpick and place in a baking pan. Repeat with remaining shrimp. Bake for about 30 minutes or until brown. *Yields 21-25 shrimp. Serves 12.*

*Per Serving: 409 Calories (276 Calories from Fat), 31g Fat, 16g Protein, 17g Carbohydrate, 92mg Cholesterol, 1350mg Sodium*

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