



## RECIPES

### **Famous Lambert's Buffalo Shrimp**

20-30 jumbo shrimp (or more if smaller), peeled and deveined  
1 package bacon  
creole seasoning  
Louisiana Hot Sauce (not Tobasco unless you like it really hot!)

Wrap each shrimp in 1/3 to 1/2 piece of bacon, enough to wrap all the way around. Secure with a toothpick. Arrange bacon-wrapped shrimp on a cookie sheet, sprinkle with creole seasoning, and put in refrigerator for a couple of hours. Remove from refrigerator and coat bacon-wrapped shrimp generously with Louisiana hot sauce. Grill shrimp until done (it only takes a few minutes). Do not overcook. Serve with Killer Caesar Salad.