

Peach Bourbon Glazed Shrimp

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Category: Hors d'Oeuvre

Servings: 26

Preparation Time: 15 min

Cooking Time: 12 min total

A note before you start:

To minimize time in the kitchen, I buy peeled and deveined shrimp. It costs more, but in my book, it's worth every penny! *26-30 refers to the size of the shrimp. In this case there are 26 to 30 shrimp per pound.

Ingredients:

1 lb of 26-30* uncooked peeled and deveined shrimp

2 TBSP of seafood seasoning, such as Old Bay

1 tsp of garlic powder

1/2 cup of chicken broth

1 TBSP of olive oil

Zest of half a lemon

1 cup of peach preserves

3 TBSP of peach bourbon such as Jim Beam

2 TBSP of brown sugar

1 TBSP of honey

2 tsp of lemon juice

1 tsp of cider vinegar

1 TBSP of fresh chopped flat leaf parsley for garnish (optional)

Step 1: Step 1: Preheat your oven to 350 degrees. If your shrimp still have their tails on, remove them. In a mixing bowl add the chicken broth, olive oil, lemon zest, Old Bay seasoning and garlic powder and mix well. Add the shrimp and toss to coat.

Step 2: Place the shrimp in a rimmed baking dish (large enough to hold all the shrimp so they aren't overlapping each other), with the liquid and bake for approx 9-11 minutes.; until the shrimp are pink and opaque. Remove from the oven and place the shrimp in a clean bowl without the cooking liquid and set aside.

Step 3: In a medium saucepan heat the peach preserves, brown sugar, bourbon, honey, lemon juice and cider vinegar. Stir until the glaze thickens. Remove from the heat and pour over the shrimp and toss to coat. Arrange the shrimp on a serving platter and garnish with chopped parsley.

Buon Appetito!



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