

Bacon Wrapped Prawns

16 large prawns, peeled and deveined
8 slices bacon, cut in half
1 tsp. salt
1 tsp. pepper
¼ c. coarse ground mustard
½ c. Greek yogurt
1 tbs. lemon juice

Par-cook bacon in 425° oven for 5 minutes. Season prawns with salt and pepper. Wrap prawns with bacon and secure with a toothpick. In a hot sauté pan or on a hot grill, place prawns in a single layer and cook for two minutes per side until bacon is crispy and prawns are white all the way through.

Sauce: Combine mustard, yogurt and lemon juice and mix well. Serve on the side or drizzle over prawns.

Enjoy with a glass of **Novelty Hill Stillwater Creek Vineyard** or **Januik Cold Creek Vineyard Chardonnay**.

Recipe Courtesy of Winery Chef Megan Hartz