

# PAM'S BACON WRAPPED STUFFED PICKLES



\*I love to use the Prairie Farm brand because when you unwrap it, it falls right out of the wrapper and there is NO need to scrape the wrap in order to get all of the cream cheese! Plus it is also a very affordable brand :)

Pam

## INGREDIENTS

- Milwaukee Dill Extra Large Pickles
- 1 pkg - 8oz Prairie Farms Cream Cheese
- 1 - 4 oz can of wet pack tiny shrimp
- 4 tablespoons garlic salt
- ½ cup Miracle Whip

## DIRECTIONS

1. Drain pickles and thoroughly dry with a paper towel.
2. Slice pickles in half lengthwise.
3. With a grapefruit spoon, scoop out the inside of each pickle half. (sometimes we eat the the scooped out part or chop it up, drain and set aside)
4. Dry out the ½ slices by laying on a paper towel.
5. Soften the cream cheese.\*
6. Drain 1 - 4 oz. can wet pack tiny shrimp. You can also try the canned crab meat.
7. In a mixing bowl, combine the cream cheese, tiny shrimp, garlic salt and Miracle Whip. (you can also add the chopped/drained pickle centers at this time, if you like).
8. Mix well by hand
9. Refrigerate for 15 min.

- Remove cream cheese mixture from fridge. Scoop mixture into each pickle half. Then wrap each pickle half with one full piece of bacon. Put into a shallow baking pan. I use any remaining cream cheese mix on crackers.

- Bake at 400° for approximately 20-30 minutes or until the bacon is cooked.

Eat gently - pickles are HOT!

Recipe compliments of: 

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