



fresh fish markets

BACON WRAPPED SCALLOPS

INGREDIENTS

- ½ lb applewood smoked bacon or other thick-cut bacon
- 2 lbs. sea scallops
- 12-14 (6") bamboo skewers, soaked in warm water for about 30 minutes
- 1 stick, unsalted butter
- 2 teaspoons chili powder
- Dash cayenne, to taste

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Directions:

Cut bacon into one-half or one-third pieces. Wrap raw bacon pieces around the outside of scallops. Secure with a soaked wooden skewer. While scallops are cooking, melt butter and add cayenne and chili powder. Mix well and drizzle over scallops before serving.

Cook using one method below:

OVEN: Cook in 425° oven, over a drip pan, until bacon is browned and crispy, about 12-15 minutes. Flip halfway through cooking.

GRILL: Preheat to medium-high heat. Brush grill grates lightly with oil. Place bacon-wrapped scallops on grill and cook for about 3-4 minutes on each side, turning once. Transfer to a plate.

Enjoy!

We're picky about our seafood.
We think you should be too.

