

MARINATED SCALLOPS IN BACON

INGREDIENTS:

3/4 cup maple syrup

1/4 cup soy sauce

1 TBS Dijon mustard

12 large scallops/halved

12 slices of bacon

24 toothpicks

2 TBS brown sugar



1. Stir maple syrup, soy sauce and mustard in bowl until smooth. Add scallops. Toss to coat. Cover and marinate at least 1 hour.
2. Preheat oven 375 degrees. Line a rimmed baking sheet with foil.
3. Arrange bacon pieces on sheet so they don't overlap. Partially cook bacon until soft and pliable (about 8 minutes). Pat with paper towel to remove excess grease.
4. Wrap each scallop with bacon and secure with toothpick. Place on baking sheet. Sprinkle with brown sugar.
5. Bake until scallops are opaque and bacon crisp, 10-15 minutes, turning once.



HOW TO BROIL SCALLOPS-FAST/EASY

1. Turn on broiler
2. Rinse scallop and place in shallow baking pan
3. Sprinkle with garlic salt, melted butter and lemon juice
4. Broil 6-8 minutes or until scallops turn golden brown
5. Remove from oven, serve warm

