

# GRILLED BACON WRAPPED SCALLOPS

F EASY

Last Modified: 12/02/2016

PREP: 20 Min  
COOK: 12 Min  
GRILLED

SEAFOOD

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Diver Sea Scallops (Foot Removed)	
		Divers: NO chemicals or other added liquids	
1	Pound	Thin Sliced Bacon	Halved
3	Tbsp	Unsalted Butter	
1/2	Tsp	Kosher Salt	
1/8	Tsp	Fine Ground Black Pepper	
3	Medium	Lemons (1/2 Per Serving)	Halved
3	Tbsp	Chives	Fine Sliced
1	Pkg	Wooden Bamboo Skewers (Flat Sided)	Soaked
OR			
8	12"	Stainless Steel Skewers (Flat Sided)	

## PREPARATION

<b>FACTOID</b>	These are TASTEEEEEE. The thinner the Bacon Slices are, the crisper the Bacon will end up once the Scallops are cooked through - Count the Bacon Slices in the package when you buy it, the more, the merrier.
<b>BACON WRAPPING FACTOID</b>	<p>When grilling or broiling Bacon wrapped ANYTHING, especially those tender Seafoods (Scallops, Shrimp, etc.) Bacon causes an inherent problem where as the Bacon fat rendering out of the raw Bacon causes flare-ups that at best blackens the Meat or Seafood. Also, Bacon takes much longer to cook than the Seafood resulting in a Bacon flavored, rubber-like end product. There is indeed a solution.....</p> <ol style="list-style-type: none"> <li>1) Use the thinnest sliced Bacon you can find.</li> <li>2) Bring the Bacon package to room temperature.</li> <li>3) Place 4 layers of paper towels on a large heat-proof ceramic plate.</li> <li>4) Lay 6 Bacon Strips (not touching) side-by-side on top of the towels.</li> <li>5) Place 4 more layers of paper towels on top of the Bacon.</li> <li>6) Lay 6 more Bacon Strips (not touching) side-by-side on top of the towels.</li> <li>7) Top the final layer of Bacon with 2 layers of paper towels.</li> <li>8) Press a second ceramic plate on top to keep the Bacon from curling up.</li> <li>9) Microwave on high for 6 minutes.</li> <li>10) Separate the rendered Bacon from the paper towels and set them aside.</li> <li>11) Repeat the process until all of the Bacon needed for your dish is rendered.</li> <li>12) For best results, use the Bacon while still slightly warm and pliable.</li> </ol>
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Medium Mixing Bowl</li> <li>2) Charcoal OR Gas Grill</li> <li>3) Aluminum Half Sheet Pan</li> <li>4) Long Tongs</li> <li>5) 6 - Stainless Steel Flat Skewers</li> </ol>
<b>HINTS</b>	Soak the Wooden Skewers in water for at least 1/2 hour before skewering on the Bacon wrapped Scallops. Place a folded sheet of aluminum foil on the grill grates so the exposed parts of the wooden skewers do not burn.

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<b>CAUTION</b>	You want Fresh Diver Sea Scallops (expensive), so you (or your Fish Monger) can select Scallops that are ALL roughly the same size and thickness. CAREFUL: Overcooking your Scallops will make them tough and rubbery.
<b>PREP</b>	<b>DISH</b> 1) Finely slice the Chives and set them aside.
<b>1</b>	Microwave the Bacon Strips and allow them to cool enough for you to handle.
<b>GAS GRILL</b>	Preheat the grill on high with all burners on and the lid closed. Once it is VERY hot, thoroughly clean and heavily oil the grates. Leave one burner on high and turn all of the remaining burners medium. Close the lid and prepare the Scallops.
<b>CHARCOAL GRILL</b>	Light a chimney of charcoal and once burning well, pour them evenly along one side of the grill. Preheat the grill with the lid closed. Once it is VERY hot, thoroughly clean and heavily oil the grates. Close the lid and prepare the Scallops.
<b>2</b>	Place the Scallops in a medium mixing bowl. Pour over the melted Butter, and add in the Salt and Pepper. Stir until all of the Scallops are evenly coated with the Butter mix.
<b>3</b>	Squeeze two Scallops tightly together with the flat sides facing up & down). Wrap the edge of the Scallops tightly with a Bacon strip with a 1 inch overlap so the skewer will pierce the overlap and go through the centers of both Scallops. Using scissors, trim off and discard any excess Bacon. Skewer 3 Bacon wrapped Scallop pairs on each skewer. Place the skewers with the Bacon down on an aluminum sheet pan. Repeat until all servings are done.
<b>4</b>	Cut each Lemon in half across the Equator and set them on the sheet pan.
<b>5</b>	Using tongs, place the Skewers with the Bacon side down starting at the coolest side of the grill.
<b>6</b>	Using tongs, place the Lemon halves cut side down at the rear of the grill behind each serving.
<b>7</b>	Close the lid on the grill and cook the Scallops for approximately 4 minutes on the first side.
<b>8</b>	Using the tongs, turn the skewers so the other Bacon side is down, close the lid and cook the Scallops for another 4 minutes on the second side.
<b>9</b>	Check the Lemons & if they are browned nicely transfer them to a serving platter, otherwise leave them for the final 4 minutes.
<b>10</b>	Move each skewer to the hot side of the grill with the Scallop meat side down. Close the lid and cook the Scallops for another 4 minutes or until nicely browned. Do NOT cook the remaining side. Arrange the skewers, browned side up on the serving platter.
<b>CAUTION</b>	You want the Scallops to end up simply attractively browned on one side for serving purposes. Browning on both sides WILL OVERCOOK the Scallops
<b>SERVE</b>	Serve while hot with a Lemon Half and sprinkled with Chives.