

Pan Seared Bacon Wrapped East Coast Scallops





Instructions

1. Heat oven to 400 degree and place in oven cooking bacon to one's preference.
2. Check to see that the "foot," also known as the "hinge muscle, is removed from each scallop.
3. Pat scallops dry to ensure a seared crust is attainable.
4. Season scallops with salt and pepper.
5. Heat medium skillet to medium heat and add butter. Additionally, adding olive oil will keep the butter from burning.
6. Sear each side until slightly browned (Roughly two minutes per side as Joe's scal-lops are quite large)
7. Spoon browned butter from pan onto scallops and remove from heat.
8. Wrap each scallop with a slice of cooked bacon and insert toothpick if necessary. Add back to hot pan briefly to marry the flavors and bring uniformity. Squeeze one half lemon for a bit of acidity. Serve while hot or at room temperature.

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