



Bacon Wrapped Scallops



- 2 lbs fresh sea scallops
- 1 package lean bacon
- juice of one and a half fresh lemons
- 2 tbsp olive oil
- 1 tsp ground pepper
- long toothpicks

Rinse scallops in cold water and pat dry with paper towels. This step is very important to get a good browning on the scallops.

Mix olive oil, lemon juice and pepper in a small bowl. Pour over scallops and marinate in refrigerator for about an hour. Wrap each scallop with 1 strip of bacon. Keep together with toothpick. (If scallops are smaller, use half a strip of bacon)

Place scallops in a non-stick pan and pan fry (no need to add oil) on high heat for about 7 to 10 minutes on each side or until scallops turn a golden brown color.

An optional extra step is to pop the scallops into the oven for another 5 minutes at 400 degrees Fahrenheit to get the bacon to become more crispy. Enjoy!