

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Bacon Wrapped Scallops

Similar to Recipe in "Cooking With Beer"

Seafood has a lot to recommend for those who love it. Add bacon and beer and you can't possibly go wrong with anybody...

24 sea scallops, side muscle removed
¾ cup white ale (Belgian preferred)
3 Tbsp chopped fresh cilantro
2 Tbsp wildflower honey
2 Tbsp minced red Serrano chile
¼ tsp chipotle powder
12 slices bacon, halved

Place cleaned scallops in a two-gallon, zip-top plastic bag. Place all other ingredients except bacon into a small mixing bowl and stir to combine. Pour marinade over scallops, squeeze excess air from the bag and seal. Place bag in a dish and refrigerate for 30-45 minutes.

Lightly oil a baking sheet (or use a sheet of non-stick foil as a sheet liner). Place 1 scallop, edge-on, onto 1 piece of bacon. Roll scallop into the bacon strip so that bacon coats the outside of the shellfish. Secure with a toothpick. Place completed assembly (sounds high-tech, eh?) onto the baking sheet. Repeat with remaining scallops and bacon. Using some of the ale marinade, brush the tops of the scallops. (You can add butter if you like, but that adds calories.)

Heat broiler and broil the seafood about 4-5 inches from the heat for 3-4 minutes (no more, or the scallops will toughen). Turn scallops over, baste with marinade and continue broiling until scallops are done through.

Yield: Eight to twelve servings

Preparation time: 10 minutes, plus marinating time

Cooking time: 10 minutes max

