

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Grilled Bacon Wrapped Scallops

BY CHEF MARTY SLAVIN

Ingredients

6 slices bacon
12 large sea scallops
(do not use bay scallops)
1 tbsp. butter, melted
1 clove minced garlic
½ tsp. lemon pepper
1 tsp. chopped parsley
Salt and pepper to taste

Directions

Preheat grill to medium.

If using wooden skewers, soak them for 30 minutes.

Precook the bacon at low heat 3–4 minutes per side so it is just slightly cooked and some of the fat has been rendered. Bacon should not be crisp.

Dab the scallops dry with paper towels and season with salt and pepper. Wrap bacon around the scallops and thread 3 scallops onto each skewer. Melt butter and mix with garlic, parsley and lemon pepper. Brush over scallops.

Cook scallop skewers for 6–8 minutes or just until the bacon crisps up. Do not overcook the scallops.



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