

Marinated Scallops Wrapped in Bacon

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 35 mins

Description

These marinated scallops wrapped in bacon are a sweet and salty meltinyourmouth appetizer that are sure to please anyone

Ingredients

- - ¾ cup maple syrup - ¼ cup low-sodium soy sauce - 1 tablespoon Dijon mustard - 12 large sea scallops
- halved - 12 strips smoked bacon
- halved - 24 toothpicks - 2 tablespoons brown sugar

Instructions

1. Whisk maple syrup
2. soy sauce
3. and Dijon mustard together in a glass or ceramic bowl. Add scallops; toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for at least 1 hour. Preheat the oven to 375 degrees F (190 degrees C). Line a rimmed baking sheet with aluminum foil. Lay bacon strips in a single layer on prepared baking sheet
4. making sure they do not overlap. Bake in the preheated oven until some grease has rendered from bacon
5. yet still very soft and pliable
6. about 8 minutes. Drain bacon strips on paper towels. Drain or wipe grease from the baking sheet. Wrap each scallop half with a halved bacon strip; secure with a toothpick. Place onto baking sheet. Sprinkle scallops with brown sugar. Bake in the preheated oven until scallops opaque and bacon crisp
7. 10 to 15 minutes
8. turning once.