

Sweet & Spicy Bacon Wrapped Scallops



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 28 bites

1/3c brown sugar

14 bacon slices

1T curry powder

14 dry scallops, each cut in half

1/2t cayenne pepper

28 toothpicks

Stir together brown sugar, curry powder and cayenne in a bowl until combined well.

Cook bacon in 2 batches in heavy skillet over medium~high heat until some fat has rendered and edges begin to brown but bacon is still flexible, about 3 minutes per batch. Transfer bacon to paper towels to drain and cool.

Preheat broiler and lightly oil top rack of a broiler pan.

Cut bacon slices in half. Divide sugar mixture among slices, spreading evenly and pressing onto the bacon to help it adhere.

Place one scallop half, cut side down, on each slice of sugar-coated bacon, then wrap bacon around scallop and secure with a toothpick. Transfer to broiler pan and broil scallops, 4~5" from heat, turning once, until bacon is browned and scallops are opaque, about 6 minutes total.

Serve immediately

Debbie Spangler ~ Certified Personal Chef

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