

Sweet & Spicy Bacon Wrapped Scallops



This is an elegant recipe that's simple to make and is great as either an appetizer, hors d'oeuvre or as a main entrée

Makes 28

1/3c brown sugar	14 bacon slices
1T curry powder	14 dry scallops, each cut in half
1/2t cayenne pepper	28 wooden skewers

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 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

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