

**BBQ Bacon Scallops Hickory Grilled, Pink Grapefruit and Blackberry Salad and Green Goddess Dressing**

6 ea. U 20 Scallops (adductor muscle removed)

1 T. BBQ seasoning (below)

3 ea. strips of smoky bacon lightly beaten

2 tsp. olive oil

1. Toss the scallops with the oil and seasonings.
2. Wrap each scallop with half a strip of bacon.
3. Place onto a hickory plank and grill directly on a gas grill covered.
4. Remove when scallop is done around 5-6 minutes.

**BBQ Seasoning (yields 1 cup)**

3 T. sweet ground paprika

3 T. fresh ground black pepper

2 T. brown sugar

2 T. dried thyme

3 T. garlic powder

3 T. dried mustard

1. Mix all ingredients well.

**Pink Grapefruit and Blackberry Salad**

1 ea. ruby grapefruit segmented

1 C. blackberries

¼ C. shaved peeled celery

1 tsp. red wine vinegar

2 tsp. olive oil

2 tsp. fine diced chive

2 tsp. very fine diced red onion

1. Very lightly toss the ingredients together and serve.

**Green goddess dressing**

1 C. mayonnaise

¼ C. seared baby spinach squeezed until very dry

1 T. chopped basil

1 T. chopped cilantro

1 T. chopped flat leaf parsley

1 T. chopped parsley

1 T. lemon juice

1 tsp. garlic salt

1. Blend well in a high sped blender until smooth.

