

Linda's Hot Stuff BACON WRAPPED SCALLOPS

PREP TIME: 20 MINUTES
COOK TIME: 10 MINUTES
TOTAL TIME: 30 MINUTES

SERVINGS: 4

INGREDIENTS

- 1 pound bacon 16 slices
- 16 large sea scallops
- Kosher salt
- 10 ounces [Linda's Hot Stuff pepper jelly](#)



INSTRUCTIONS

- Adjust oven rack to upper-middle position and set oven to broil.
- Line a rimmed baking sheet with foil. Spray the foil with nonstick cooking spray.
- Cut the scallops to the same size.
- Pat the scallops with a paper towel. To ensure the bacon crisps and cooks throughout during broiling, it is necessary to partially cook the bacon before wrapping the scallops. Cook until the bacon fat begins to melt but is still pliable. Transfer the first 8 slices to the counter and repeat with the remaining 8 slices of bacon.
- Place the scallops on a plate and season with kosher salt.
- Cut one slice of bacon (width and length) to fit around one scallop with just enough overlapping to secure with a toothpick. Place the scallop on the prepared baking sheet and repeat the process until all scallops are wrapped.
- Top each scallop with 1-teaspoon pepper jelly.
- Broil the scallops 3-4 minutes, spinning around the baking tray after 2 minutes. The scallops are done when the edges of bacon have browned, the scallops are opaque and bounce back slightly when touched.
- Transfer scallops to a serving tray and serve immediately.

