

APPETIZERS

BACON-WRAPPED SCALLOPS

Equipment

Cutting Board

Knife

Paper Towel

Toothpicks (no frills) or short "Brochette" sticks

Ingredients:

10-12 slices bacon

24 Large (Sea) Scallops

Procedure:

1. Cut bacon slices in half.
2. Place on bacon rack or paper towel and cover with paper towel.
3. Partially cook at **P7** 4 - 6 minutes.
4. Wrap bacon around scallops and secure with a wooden tooth pick.
5. Arrange half (12) on a microwave-safe plate.
6. Cover with a paper towel. Cook at **P4** 4 - 6 minutes or until scallops are JUST turning opaque.
7. Repeat with remaining prepped Scallops. Serve hot.

Makes: 24 hors d'oeuvres

Chefs tip:

Fresh shelled oysters may be substituted for scallops. For vegetarians, use no meat bacon and wrap vegetables.