

BACON-WRAPPED SCALLOPS

Equipment

Cutting Board
Knife
Paper Towel
Toothpicks (no frills)

Ingredients:

10-12 slices bacon 10-12
24 small scallops 24

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 on a microwave-safe plate.
6. Cover with a paper towel. Cook at **P4** 4 - 6 minutes.
7. Repeat with remaining hors d'oeuvres. 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.