



Sweet & Savory Bacon Wrapped Scallops

Ingredients:

1 1/2 lbs. scallops
1 tablespoon **Herbs de Provence EVOO**
1/2 teaspoon salt
1/8 teaspoon black pepper
1 lb. sliced bacon

Dipping Sauce:

1/2 cup **Plum Balsamic**
1/4 cup brown sugar
1/4 cup soy sauce
3 tablespoons cornstarch
1/4 cup water
chopped parsley for garnish

Instructions:

Preheat oven to 400°F. Place scallops in a large bowl, drizzle with olive oil and season with salt and pepper, toss to coat. Wrap bacon around scallops and secure with a toothpick. Place wrapped scallops on a baking sheet and bake for 20-25 minutes, until scallops are just tender and bacon is lightly-crisp. For the last 5 minutes, increase oven temperature to broil, and continue to cook until slightly caramelized (keeping a close eye on the scallops, so they wont burn).

While the scallops are cooking, combine balsamic, brown sugar and soy sauce in a small saucepan. Bring to a simmer, whisking frequently, over medium-high heat. Dissolve cornstarch in water and add to the pan. Continue to simmer until sauce thickens, remove from the stove and set aside. Serve scallops with warm dip on the side and sprinkle with chopped parsley.