



S I E R R A
GOLD
S E A F O O D

Sweet, smoky, and guaranteed to disappear before halftime!

Bacon-Wrapped Scallops

Ingredients:

- 12 large sea scallops (dry-packed preferred)
- 6 slices bacon, cut in half crosswise
- 1 tbsp brown sugar
- ½ tsp smoked paprika
- ¼ tsp black pepper
- Pinch of cayenne (optional)
- Non-stick spray or parchment

Optional Finish:

- Fresh parsley, finely chopped
- Lemon wedges

Instructions:

- Preheat oven to 400°F. Line a baking sheet with parchment or lightly grease.
- Season scallops - Pat scallops completely dry. Sprinkle evenly with smoked paprika, black pepper, and cayenne (if using).
- Wrap - Wrap each scallop with ½ slice of bacon, securing the end underneath the scallop (no toothpicks needed if bacon is snug).
- Sweet touch - Lightly sprinkle the tops with brown sugar.
- Bake - Place scallops seam-side down on the baking sheet.
- Bake 15–18 minutes, until bacon is crisp and scallops are opaque.
- Optional broil - For extra crisp bacon, broil 1–2 minutes, watching closely.
- Serve - Finish with chopped parsley and a squeeze of lemon. Serve hot.

Pro Tips:

- Dry scallops matter — wet scallops release water and won't caramelize.
- Thick-cut bacon works best; thin bacon can overcook.
- Want extra heat? Brush lightly with hot honey or chili glaze after baking.