

# How to Make Grilled Bacon Wrapped Scallops

*by Pamela Fay*

Scallops have a soft, fleshy texture that is complemented by the intense combination of bacon and a teriyaki-inspired marinade of this recipe. Make these appetizers on the grill for even more flavor. Use sea scallops, rather than the smaller bay scallops, for a bold taste that stands up to bacon's salty crunch. Although scallops run from October through March, you can purchase sea scallops during the summer grilling season.

## **You'll need:**

- Hickory, apple or cherry wood chips
- Bamboo skewers
- ¼ c. soy sauce
- 2 tbsp. brown sugar
- 1 tbsp. white wine or sake
- 2 garlic cloves, crushed
- ½ tsp. Asian garlic chili paste
- ½-inch piece of gingerroot, peeled and grated
- 12 sea scallops, U-10 (i.e., 10 per pound)
- 12 slices center-cut bacon
- Heavy duty aluminum foil
- Charcoal grill

**Step 1:** Place a handful of wood chips and the bamboo skewers in water for an hour or more.

**Step 2:** Combine ¼ cup water with soy sauce, brown sugar, wine, garlic, chili paste and gingerroot in a small saucepan on the stovetop. Cover and heat on medium to blend flavors. Remove from heat and allow to the marinade to cool.

**Step 3:** Dry the scallops. Place them in bowl and pour the marinade over them. Cover and chill for no more than 90 minutes, stirring occasionally to ensure that both sides are equally treated. Remove the scallops from the marinade and drain. Refrigerate until ready to use.

**Step 4:** Remove the wood chips and bamboo skewers from the water and drain. Set the skewers aside for use in step 8.

**Step 5:** Place the soaked chips on the center of a square of heavy duty foil, approximately 12-inch by 12-inch. Fold the sides of the foil up to make a pouch and seal the cut edges with a double fold. Poke holes in the top of the pouch using a sharp knife.

**Step 6:** Place the pouch under the grate directly over one of the burners. Preheat the grill on high until it begins to smoke. Reduce the heat to medium-high.

**Step 7:** Place the bacon in a cold skillet. Turn the heat on medium and allow to cook until slices no longer stick to the skillet and can be easily turned. Cook on the other side until bacon is limp and beginning to brown on the edges but is not completely done. Remove from the skillet and drain on paper towels.

**Step 8:** Wrap each scallop in a bacon slice. Secure the bacon with a skewer.

**Step 9:** Brush the grate lightly with oil. Place the skewers on the rack and grill for 2 to 3 minutes on each side. Scallops are perfectly grilled when they turn opaque and the bacon is crisp. Remove to a clean plate and keep warm until ready to serve.

**Tips:**

A cast iron smoker box is an environmentally-friendly alternative to aluminum foil.

Do not pour hot marinade over the scallops as it will precook them.

Discard the marinade when you remove the scallops. It is not safe to use as a condiment.

Use large sea scallops that are sized at 10 per pound. These are referred to as U-10.

Use a grill basket to simplify clean-up and make turning the scallops easier. Preheat the basket by placing it on the grill prior to adding the scallops.

Scallops cook quickly and will become tough when overcooked. Watch them carefully.

**References**

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