

# Tumbleweed Tidings

## Recipes

### Bacon Wrapped Scallops



**Prep Time** 10 minute prep and 10-15 minutes broiling.

**Servings** 4-6

#### Ingredients

- 6-8 ounces sea scallops (fresh or frozen)
- ½ pound thin sliced bacon
- ¼ cup maple syrup
- ¼ cup Dijon mustard
- 1 tsp low sodium soy sauce
- ½ tsp ground ginger
- Salt and pepper to taste
- Sesame seeds and parsley for garnish

#### Instructions

1. Rinse scallops. Pat dry.
2. Cut bacon in half lengthwise and wrap each scallop. Secure with a toothpick.
3. Combine the next 5 ingredients in a small bowl and then split between two bowls; one for basting, one for serving.
4. Place on a broiler pan sprayed with cooking spray.
5. Brush each scallop with the glaze.
6. Place on the middle rack of the oven and broil for 10-15 minutes, flipping and re-glazing halfway through cooking. Remove and serve.

#### Tips and Hints

For an appetizer, plan on 2-3 per person.  
For an entree, plan on 4-5 per person.