

# Maple Dijon Bacon Wrapped Scallops paired with Chardonnay



## The Ingredients

- 1 lb (more or less depending on scallop size) thick cut bacon
- 2 lbs U10 Scallops
- 1 cup pure maple syrup
- ¼ cup Dijon mustard
- Toothpicks

## The Steps

1. Heat oven to 400 degrees
2. Make sure scallops are thaw (if previously frozen) and dried.
3. Line bacon on a sheet tray and bake for 10-15 minutes until cooked halfway. \*\*bacon should be soft enough to wrap but start to show crispness around the edges)
4. Once bacon has cooled take bacon (depending on length you may need to trim slightly) and wrap around the scallops diameter and pierce with a toothpick to hold in place
5. Place in a shallow baking dish and pour marinade on top. Let marinade for 1-6 hours, flipping halfway between the process.
6. Scallops can be seared, baked, or grilled (grilled is the best). Reserve marinade to pour over during cooking process for extra flavor.
7. Serve on bed of greens and enjoy with a Topsy Canyon Reserve Chardonnay

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