



## Bacon Wrapped Scallops

### Ingredients

- 6 slices thin-sliced bacon
- 18 dry sea scallops
- 2 cloves garlic - minced
- 1 small shallot - minced
- 1 teaspoon [Fustini's Sicilian Lemon balsamic](#)
- 1/4 cup [Fustini's Tuscan Herb olive oil](#)
- Salt and pepper
- Lemon wedges

### Dipping Sauce

- 1/2 cup [Fustini's Fig Balsamic](#)
- 1/4 cup brown sugar
- 1/4 cup soy sauce
- 3 tablespoons cornstarch
- 1/4 cup water
- chopped parsley for garnish

# Directions

## Step 1. Dipping Sauce

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.

## Step 2.

Place bacon slices on a parchment-lined sheet tray and into a cold oven. Turn oven on and set to 350 degrees. Cook bacon until fat begins to render and bacon is soft and pliable - 10 to 12 minutes. Remove from oven, drain on paper towels and let come to room temperature.

## Step 3.

Skewer the bacon and scallops and set aside. Combine the garlic, shallot, Fustini's Sicilian Lemon balsamic, Fustini's Tuscan Herb olive oil and salt and pepper. Liberally brush skewers with oil mixture and let rest 30 minutes.

Prepare a hot grill. Grill skewers until scallops are just done - 3 to 4 minutes on two sides. Remove from grill, liberally brush again with the oil mixture, and serve immediately.