



Duck Bacon Wrapped Scallops

Ingredients:

12 Fresh scallops

1 can Water chestnuts sliced

Smoke cured duck bacon

Salt & pepper

Green onions thinly sliced in 3 inch strips

Parsley roughly chopped for garnish

Sriracha

Mayonnaise

Preheat oven to 425F. Rinse and pat dry scallops. Lay strips of bacon on cutting board, place a slice of water chestnut in the center of each slice. Place scallop on water chestnut. Roll bacon around scallop and use a toothpick to close the bacon and pierce the water chestnut on the other side.

Place scallops, with the fat side of the bacon up, on cookie sheet, there will be some fat rendered from the bacon, so make sure your cookie sheet has a lip. Place in oven for 15 minutes, you may want to broil them the last 5 minutes, I did. Check for doneness.

Serve on top of thin strips of scallions with Sriracha aioli (sriracha and mayonnaise) and some straight up Sriracha. Garnish with fresh parsley.