

Bacon-Wrapped Scallops with Lemon Butter Sauce: A Gourmet Delight Made Easy

Bacon-Wrapped Scallops with Lemon Butter Sauce



OVEN
400°F

TIME
2 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

12 large sea scallops, cleaned and patted dry

12 slices of bacon

2 tbsp olive oil

3 tbsp unsalted butter

2 cloves garlic, minced

Juice of 1 lemon (about 3 tbsp)

Zest of 1 lemon

1 tbsp chopped fresh parsley

Salt and pepper, to taste

Toothpicks

Instructions:

Prepare the Bacon and Scallops Preheat your oven to 400°F (200°C).

Partially cook the bacon in a skillet or microwave until just beginning to render but still pliable (do not fully crisp). Let it cool slightly.

Wrap the Scallops Season the scallops with salt and pepper on both sides.

Wrap each scallop with a slice of bacon and secure it with a toothpick.

Sear the Scallops Heat olive oil in a large oven-safe skillet over medium-high heat. Sear the bacon-wrapped scallops for about 2 minutes on each side until the bacon starts to crisp.

Finish in the Oven Transfer the skillet to the preheated oven and bake for 8-10 minutes, or until the scallops are cooked through and the bacon is

fully crispy.

Make the Lemon Butter Sauce While the scallops are baking, melt butter in a small saucepan over medium heat. Add minced garlic and cook until fragrant, about 1 minute.

Stir in lemon juice, lemon zest, and parsley.

Season with a pinch of salt if needed. Keep warm until ready to serve.

Serve and Enjoy Plate the bacon-wrapped scallops and drizzle with the warm lemon butter sauce.

Garnish with extra parsley and lemon slices if desired.

Tips for Perfect Bacon-Wrapped Scallops:

Choose Large Scallops: Sea scallops are ideal for this recipe as they're easier to wrap and cook evenly.

Cook Bacon Partially: Pre-cooking the bacon ensures it gets crispy without overcooking the scallops.

Don't Overcook Scallops: Scallops cook quickly, so keep an eye on them to avoid a rubbery texture.

Customize the Sauce: Add a splash of white wine or a pinch of red pepper flakes to the lemon butter sauce for extra depth.

Why You'll Love This Recipe:

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14. Why You'll Love This Recipe: This dish combines gourmet flavor with approachable techniques, making it perfect for cooks of all skill levels. The combination of textures and flavors-crispy, tender, smoky, and zesty-will leave everyone asking for seconds.
15. Did you try these : Bacon-Wrapped Scallops with Lemon Butter Sauce? Share your experience in the comments and let me know how it turned out! For more fantastic recipes, check out FB Recipes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bacon-wrapped-scallops-with-lemon-butter-sauce-a-gourmet-delight-made-easy/>