



# Bacon-Wrapped Scallop Delight

## The First Bite That Stole My Heart

The first time I tasted bacon-wrapped scallops, the sea met the smoke. Crisp bacon hugged tender scallops, salty-sweet with a hint of lemon. It was at a beachside potluck, the tray vanishing in minutes. **Ever wondered how you could turn bacon-wrapped scallops into something unforgettable?** That buttery sauce? A game-changer. Now, it's my go-to for impressing guests—or treating myself.

## My Kitchen Blunder (And Why It Mattered)

## Why This Dish Shines

- The smoky paprika plays with sweet scallops—like a campfire by the ocean.
- Lemon butter sauce cuts through richness, making each bite

feel light. **Which flavor combo surprises you most?** Share your pick below!

## A Tiny Slice of History

Bacon-wrapped scallops trace back to 1970s American surf-and-turf feasts. Chefs paired luxury (scallops) with everyday joy (bacon). \*Did you know scallops were once called “shellfish candy” in old cookbooks?\* Today, they’re a holiday favorite—but why wait? Try them on a Tuesday. Tell me: What’s your “fancy-but-easy” go-to dish?



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### Ingredients:

Ingredient	Amount	Notes
Center cut bacon	10 strips	
Large scallops	10	Dry packed and muscle removed
Toothpicks	10	
Fine sea salt	1/2 teaspoon	
Ground black pepper	1/2 teaspoon	
Smoked paprika	1/2 teaspoon	
Chives or scallions	As needed	Minced for garnish
Unsalted butter	1/2 cup	
Dijon mustard	2 teaspoons	
Fresh garlic	2 cloves	Minced
Coarse kosher salt	1/4 teaspoon	
Flat parsley	1-2 tablespoons	Minced
Lemon	1	Juiced and zested

### How to Make Bacon-Wrapped Scallop Delight

**Step 1** Soak toothpicks in water for 15-60 minutes. This keeps them from burning in the oven. Use plain wood picks, not colored ones. Set them aside while you prep the bacon. **Step 2**

See also [Spiced Brown Sugar Cream Cheese Recipe](#)  
Heat oven to 400°F. Lay bacon on a parchment-lined sheet. Bake 10-12 minutes until bendable but not crisp. (Hard-learned tip: Overcooked bacon won't wrap well!) **Step 3** Pat scallops dry after rinsing. Check each for the tough side muscle. Wrap with bacon, secure with

toothpicks. Place on a fresh parchment-lined sheet. **Step 4** Mix salt, pepper, and paprika. Sprinkle evenly over scallops. Bake at 425°F for 10-12 minutes. \*Fun fact: Scallops cook fast—don't walk away! **Step 5** For the sauce, melt butter with mustard and garlic. Simmer 2-3 minutes. Stir in parsley, lemon zest, and juice. Serve hot over scallops. **What's your go-to seafood appetizer? Share below!** **Cook Time:** 25-30 minutes **Total Time:** 45 minutes **Yield:** 10 scallops **Category:** Appetizer, Seafood

## 3 Twists on Bacon-Wrapped Scallops

**Spicy Kick** Add a pinch of cayenne to the paprika mix. Drizzle with sriracha after baking. **Maple Glaze** Brush bacon with maple syrup before wrapping. Sweet and smoky combo wins every time. **Herb Crust** Roll scallops in chopped thyme or rosemary before bacon-wrap. Earthy flavors shine. **Which twist would you try first? Vote in the comments!**

## Serving & Pairing Ideas

Serve scallops on a bed of arugula. Add lemon wedges for extra zing. Pair with roasted asparagus or crusty bread. Drink options: Crisp white wine like Sauvignon Blanc. Non-alcoholic? Sparkling lemonade with mint. **Which would you choose tonight? Tell us below!**



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### Storing and Reheating Tips

Keep leftovers in the fridge for up to 2 days. Use an airtight container to lock in freshness. Reheat in a 350°F oven for 5-7 minutes to avoid rubbery scallops. \*Fun fact: Soaking toothpicks prevents burning!\* Freezing isn't ideal—bacon gets soggy. Batch-cook the bacon ahead, but wrap scallops fresh. Why this matters: Pre-cooked bacon saves time without sacrificing flavor. Ever tried meal-prepping seafood? Share your hacks below!

See also Chilled Tea Refreshment

### Troubleshooting Common Issues

Bacon too crispy? Par-cook it less—it'll finish in the oven. Scallops rubbery? Pat them extra dry before wrapping. Sauce too thick? Add a splash of warm water while whisking. Why this matters: Small tweaks make big differences in texture. My neighbor learned the hard way—overcooked bacon crumbles! What's your biggest kitchen fail? Spill the beans!

### Your Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Just check your mustard and bacon labels for hidden gluten. **Q: How far ahead can I prep?** A: Wrap scallops 1 hour before cooking—keep them chilled. **Q: Any bacon swaps?** A: Turkey bacon works, but add a drizzle of oil for crispness. **Q: Can I double the recipe?** A: Absolutely! Use two baking sheets to avoid crowding. **Q: Sauce too tangy?** A: Balance it with a pinch of honey or skip the zest.

## Final Thoughts

This dish feels fancy but is simple enough for weeknights. \*Fun fact: My grandkids call it “sea candy”!\* **Tag @SavoryDiscovery on Pinterest if you snap a photo.** Your twists inspire me—try adding a dash of cayenne for heat. Happy cooking! —Elowen Thorn.

You need to try!



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# Bacon-Wrapped Scallop Delight

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses: [Appetizer](#) [Main](#)

Difficulty: **Beginner**

Prep time: **20 minutes**



Bacon-Wrapped Scallop Delight | 18

Cook time: **25 minutes**

Rest time:



## Bacon-Wrapped Scallop Delight | 20

Total time: **45 minutes**

Servings: **10 servings**

Calories: **180 kcal**

Best Season:**Summer**

## **Description**

Experience the delightful contrast of textures and flavors with these

bacon-wrapped scallops, featuring juicy scallops wrapped in crispy bacon.

## Ingredients

- 10 strips center cut bacon
- 10 large scallops (dry packed and muscle removed)
- 10 toothpicks\*
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon smoked paprika
- chives or scallions (minced for garnish)
- 1/2 cup unsalted butter
- 2 teaspoons Dijon mustard
- 2 cloves fresh garlic (minced)
- 1/4 teaspoon coarse kosher salt
- 1-2 tablespoons flat parsley (minced)
- 1 lemon (juiced and zested)

## Instructions

1. Bacon Wrapped Scallops:
2. Soak the toothpicks in water for up to an hour, but a minimum of 15 minutes.
3. Heat the oven to 400°F and line a rimmed baking sheet with parchment paper. Place the bacon strips on the baking sheet and cook for 10-12 minutes. Bacon should be partially cooked and pliable, but not crispy. Remove and set aside.
4. Rinse the scallops, making sure the small muscle on the side is removed on them all. Pat dry.
5. Prep another rimmed baking sheet with parchment paper and

increase oven temp to 425°F. Wrap each scallop with a strip of the cooked bacon, securing with a toothpick. Place on the baking sheet.

6. In a small bowl, combine salt, pepper and paprika. Evenly sprinkle on the tops of each scallop.
7. Cook for 10-12 minutes, or until the tops are lightly browned.  
\*Cooking times will vary greatly depending on the size of scallop.  
See note.
8. Remove, garnish with chives and serve immediately.
9. If you've tried this recipe, please come back and let us know how it was in the comments/ratings section.
10. Lemon Butter Sauce (optional):
11. In a small saucepan over low heat, melt the butter. Whisk in the Dijon mustard, garlic and salt. Allow the mixture to simmer for 2-3 minutes.
12. Remove from the heat and stir in the parsley, lemon zest and lemon juice. Serve while hot.
13. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

## Notes

\*Cooking times will vary greatly depending on the size of scallop.  
Adjust accordingly.

Keywords: Bacon, Scallops, Seafood, Appetizer, Main Course

See also Crispy Guy's Grocery Games Fried Green Tomatoes