

Scallops Wrapped With Bacon Bits

Serves: 4

Preparation time: 20 minutes

Total time: 20 minutes

Ingredients

¼ cup Canadian Bacon

12 scallops, depending on size

¼ cup white wine

1 cup heavy cream

2 Tbsp. olive oil

Salt and white pepper to taste

Directions

Heat olive oil in a medium sauté pan. Add the Canadian bacon and sauté it for about 8 -10 minutes. The bacon will start to stick to the pan. When this happens add the white wine to deglaze it. Remove the bacon with a slotted spoon. Keep warm.

In the same pan add the scallops. Gently sauté them about 3 minutes on each side, depending on their size. (Do not over cook them or they will get tough.) Stir in the cream and reduce heat to low. Gently stir through.

To serve, place 3 scallops with sauce in an individual rimmed serving dish. Sprinkle Canadian bacon all over the scallops. Serve immediately.

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