



#609A-SINGAPORE BACON-WRAPPED SCALLOPS WITH SOY SAUCE GLAZE Serves 4 to 6

- 3 tablespoons Tamari (dark soy sauce)
- 3 TABLESPOONS BROWN SUGAR**
- 1 teaspoon butter
- 1 tablespoon freshly squeezed lime juice
- 1 teaspoon lemon pepper
- 1/2 teaspoon garlic salt
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons olive oil
- PINCH OF CAYENNE PEPPER**
- 15 large scallops (about 1 pound)
- 6 (12-inch) sprigs fresh rosemary
- 15 slices bacon, halved lengthwise

In a small saucepan combine the tamari, brown sugar, butter, lime juice, lemon pepper, and salt, and bring to a boil over high heat. Decrease heat to medium-high and cook at a low boil for 4 minutes, or until the liquid is reduced by half. Cover and refrigerate.

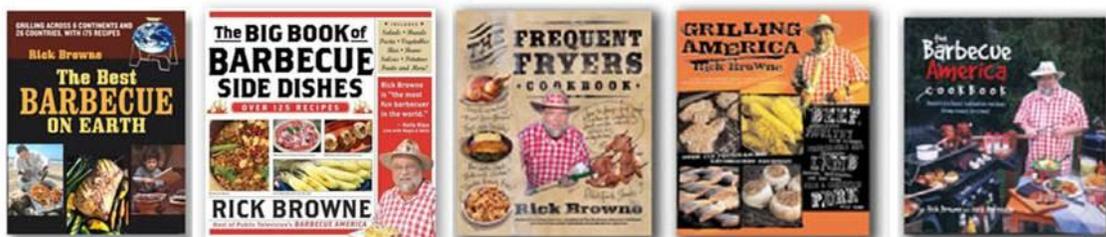
In a large shallow dish, combine the lemon juice, oil, pepper, and scallops. Let stand, turning frequently, for 15 minutes.

Preheat a charcoal or gas barbecue to 375°F.

To use the rosemary for skewers, sharpen the ends of each sprig with a sharp knife.

Drain the scallops, discarding the marinade.

Wrap 1 strip of bacon around each scallop. Transfer the wrapped scallops to a plate, seam-side down. Thread scallops, crosswise (through the edge) and





through the bacon seam, onto rosemary skewers. Transfer to the grill and cook over direct heat for 4 minutes. Turn, brush with the glaze, and cook 3 to 4 minutes longer, until the bacon is cooked through and crisp around the edges.

Transfer the skewers to a platter, brush with glaze, and serve immediately. Serve this dish with steamed rice or buttered noodles

Note: Threading the scallops sideways (though the diameter instead of the thickness) makes the skewers easier to turn and helps them cook evenly on both sides because the scallops can lay flat on the grill. With this method, you can get 4 to 5 scallops on each skewer.

