

## Barbequed Scallops Wrapped in Bacon

Serve w/ Arroyo Cellars 2016 Chardonnay

### Ingredients:

1# large scallops

6-8 slices bacon

3 Tbl Olive Oil

1 Tbl Lemon juice

½ tsp lemon zest

1 clove garlic (finely minced)

1 Tbl parsley (finely chopped)

6-8 6" wooden skewers

1 Btl. Arroyo Cellars 2016 Chardonnay

### Instructions:

Soak skewers in water for about 30 minutes.

Partially cook bacon so it is brown but still pliable

Mix Olive oil, lemon juice, lemon zest, garlic, and parsley in a small bowl

Start grill. Best to use Mesquite charcoal, but any charcoal will work. If you are using a gas grill soak some wood chips and use while cooking to get that smokey flavor you get using charcoal

Assemble the skewers:

Take one slice of bacon and poke skewer through near one end. Add a scallop (push through the edge of the scallop, not the center, so it looks almost like a sucker) then push the skewer through the bacon again to surround the scallop. Repeat this process until skewer is full on you finish the slice of bacon. When done the skewer should start and end with bacon and the scallops in between. Lightly brush all sides of the skewers with the olive oil mixture

Heat grill and when it is at a medium hot range, clean and lightly oil the grate (so they won't stick) add scallops skewers. For nice grill marks, rotate 90 degrees after 2-3 minutes. Flip skewers over after about 5 minutes and brush lightly with oil mixture. Cook until scallops are firm and bacon is fully cooked. It is best to use an indirect method to cook this as the fat dripping from the bacon might cause some flare ups.

Let rest for 5 minutes then serve with glasses of Arroyo Cellars 2016 Chardonnay