

Bacon Wrapped Scallops and Shrimp



Served as appetizer

INGREDIENTS

- **2 POUNDS U/12 SEA SCALLOPS OR 16/20 SHRIMP**
- **1 LB THIN BACON SLICES CUT IN HALF**
- **¼ CUP MAPLE SYRUP**

- **2 TABLESPOONS SOY SAUCE**
- **¼ TEASPOON GARLIC POWDER**
- **SALT AND PEPPER TO TASTE**
- **3 TABLESPOONS CHOPPED PARSLEY**
- **COOKING SPRAY**

INSTRUCTIONS

- 1. Preheat the broiler. Coat a sheet pan with cooking spray.**
- 2. Wrap a slice of bacon around each scallop or shrimp and secure with a toothpick. Arrange the scallops or shrimp in a single layer on the baking pan.**
- 3. In a small bowl, mix together the maple syrup, soy sauce, garlic powder, salt and pepper. Brush half the mixture over the top of each of the scallops or shrimp.**
- 4. Broil for 8-10 minutes (shrimp) or 10-15 minutes (scallops), or until bacon is crisp and scallops or shrimp are cooked through. Brush the remaining sauce over the scallops or shrimp halfway through the cook time.**
- 5. Sprinkle with parsley, then serve.**