

Turkey Bacon-Wrapped Scallops



Ingredients:

- 8 large sea scallops
- ¼ cup Bragg's Aminos
- ¼ cup Joseph's Sugar-Free Syrup
- 1-2 tbs Dijon mustard (to taste)
- 4 slices turkey bacon, cut in half length-wise
- A few sprinkles of Splenda/Brown Sugar blend (optional)

Whisk together Bragg's, syrup and mustard. Place scallops in a dish or ziplock bag and pour Bragg's blend over them. Marinade for 1 to 2 hours, turning scallops into mixture every so often.

Preheat oven to 375 degrees. Place turkey bacon on a cookie sheet and bake in oven for 7-8 minutes. The edges should just start to get crispy, but the bacon should still be pliable. Remove bacon from oven and pat off any excess fat with a paper towel. Using the same cookie sheet, wrap each scallop with a piece of bacon and secure with a toothpick. Sprinkle each scallop with Splenda/Brown Sugar blend (optional). Cook in 375 degree oven for 10-15 minutes. The bacon should be crispy.

Shown here served with store-bought fresh mango salsa.