

BACON WRAPPED SCALLOPS

12 large sea scallops, cut in half

12 pieces of bacon, cut in half

garlic powder

lemon pepper (optional)

teriyaki sauce

cayenne pepper

olive oil spray

Cut large scallops in half. Wrap each scallop in half a strip of bacon and secure with a wooden toothpick. (Smaller scallops may be left whole).

Spray lightly with olive oil spray and sprinkle with teriyaki sauce on both sides. Dust lightly with garlic powder and a pinch of cayenne pepper.

Place in baking dish and bake at 425°F, turning once for 20 to 30 minutes or until done.

Serve with sweet and sour sauce.

Variation: Omit teriyaki sauce and dip scallops in melted butter before wrapping them with bacon. Sprinkle chopped onions, parsley and green peppers over scallops and drizzle with olive oil before broiling.

Serve with lemon wedges. Yields about 2 dozen.