

Brandy Soaked Scallops

Notes

1 pk Bacon cut strips ½
2 lbs Sea scallops
½ cup Brandy, Rum or White Wine
¼ cup Olive Oil
1 clove Garlic, minced
½ tsp Onion powder
Salt n Pepper (to taste)
Toothpicks

1. In a bowl, combine olive oil, brandy, parsley, pepper, salt and onion powder. Place scallops and mixture in a zip lock bag, let sit 2 to 4 hours in refrigerator.
2. Wrap each scallop with bacon.
3. Place scallops on a broiler pan, Broil 4-inches from the heat for 10 to 15 minutes turning half way.