



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

DEC 2012
Recipe 42

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Scallops wrapped in Bacon with Chili Butter Sauce

PREPARATION

- 1 - Wrap bacon pieces around the outside of the scallops, then attach with a wooden skewer.
- 2 - Cook in a 425 degree oven (on a drip pan) for 20 minutes, or until bacon is sizzling and brown.
- 3 - Melt butter and stir in chili powder and cayenne. Drizzle over scallops before serving reserving some to serve as dipping sauce.



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Cooks Note: This decadent, savory appetizer combines fresh scallops with bacon to bring together a distinct, unexpected flavor. Paired with the chili butter dipping sauce, the flavor notes become even more complex and delicious! Happy Holidays!

Bon Appetit!
-George

(photo by Marc-Henri)

INGREDIENTS

- 2 pounds large scallops
- 1/2 pound bacon, cut into thirds or halves
- 1 stick Butter
- 2 teaspoons dried chili powder
- dash of cayenne

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