



Scallop BLTs

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 6 slices bacon
- 6 "dry" or "diver" scallops, firm and unbroken
- 1 tablespoon extra-virgin olive oil
- 1 or 2 tomatoes, the approximate diameter of the scallops (i.e. roma or patio)
- 12 spinach leaves, stems removed
- 2 tablespoons wasabi mayo (or Dijon mayo if preferred)

Instructions:

1. Cut each bacon slice into thirds; place bacon pieces into a large skillet and gently fry so that the bacon remains flat and intact. When nicely crisp, remove bacon and drain on paper towels being careful not to break pieces.
2. Rinse and thoroughly pat dry scallops. Brush lightly with olive oil.
3. Heat pan over medium-high heat. When pan is hot, add scallops and sear until the first side is browned and crisp. Gently turn scallops and sear second side. If scallops are thick, place a lid on the pan so that scallops cook through.
4. While scallops sear, slice tomato into 6 1/4-inch slices
5. When scallops are seared on both sides, remove them from the pan to a cutting board and allow them to cool slightly.
6. Slice each scallop in half horizontally. Spread some mayo mixture onto the cut side of each scallop bottom.
7. Place two spinach leaves atop the mayo mixture. Place the tomato slice atop the spinach leaves.
8. Pick through the cooked bacon pieces and place two of the best pieces atop the tomato
9. Spread some mayo mixture onto the cut side of each scallop top and place atop bacon.
10. Serve each BLT as is, or spear with a decorative pick.