

Yuengling Double Bacon BBQ Scallops

Ingredients:

- 1lb. Sea Scallops
- 1lb. Bacon, regular cut
- 2 cloves garlic, minced
- 2 Tbsp Extra Virgin Olive Oil
- 4 oz Yuengling Traditional Lager
- 4 oz Yuengling Bacon BBQ Sauce
- 2 ea. Juice of Lime
- Yuengling Smoked Salt

Preparation:

- Cut bacon strips in half and wrap around scallop securing with toothpick, sprinkle with salt and pepper.
- Place in a large heavy skillet over high heat, heat the olive oil until just smoking.
- Add scallops and cook 2 minutes on each side until scallop and bacon are nicely browned.
- Remove and reserve.
- Add garlic to pan and sauté until the garlic just starts to caramelize, 1 to 2 minutes
- Add the beer and BBQ sauce, allow sauce to thicken to your desired consistency.
- Add scallops back to pan, toss in sauce and serve hot.

This recipe is provided by All-N-Food. For more recipes using Yuengling BBQ & Wing Sauces please visit our website at www.all-n-food.com