

Bacon-Wrapped Scallops With Plum Sauce

1/2 cup plum preserves

1/4 cup Tennessee Gourmet™ Salad Dressing Plus

6 large sea scallops

6 strips bacon

1/4 teaspoon black pepper

1/4 teaspoon kosher salt

2 long wooden skewers

This may also be prepared under the broiler.

Combine plum preserves and Tennessee Gourmet™ Salad Dressing Plus.

Soak two wooden skewers in water for 30 minutes. Blanch bacon in boiling water for 2 minutes. Remove and pat dry. Trim bacon to width of scallops.

Season scallops with salt and pepper. Wrap bacon around each scallop and place 3 scallops on a skewer, using the skewer to secure the bacon (leave some space between each scallop to allow for even cooking). Prepare a medium hot grill for direct cooking. Place skewer on grill, baste with plum glaze. Cook 3 to 4 minutes on each side, basting after each turn.