BAKED SCALLOPS
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- 1 lb. sea scallops
- 1/2 lb. bacon
- Bread crumbs, seasoned
- 1 egg
- 1/4 c. water

Wash scallops; drain. Beat egg with water until frothy. Soak scallops in egg mixture for 5 minutes. Cube bacon slices about 1 inch long each. Place about 2 cups bread crumbs in plastic bag. Add scallops and shake until coated.

Arrange in single layer in 9 x 13 inch pan. Top each scallop with a bacon cube. Bake at 400 degrees for about 30 minutes. May be served with tartar or cocktail sauce. Ideal for appetizers too!