



## ALPHA OMEGA

### Bacon Wrapped Stuffed Scallops with Honey-Orange Glaze

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Yield: Serves 4 to 6

#### Ingredients:

5 slices smoked bacon  
12 diver scallops, pull muscle off

#### Honey-Orange Glaze

1/2 can orange juice concentrate  
1/2 cup honey  
1/4 cup mirin  
1 tbsp. chopped thyme  
2 tsp. freshly ground black pepper  
1/2 bunch green onion, finely chopped  
Salt to taste  
1/2 lb. salmon, boneless and skinless  
6 prawns, peeled and deveined  
1/2 cup heavy cream  
1 tsp. tapioca starch  
Pinch of salt  
Pinch + 1 tsp chermoula spice mix

#### Method:

- Cook bacon at 350 in oven until it is just starting to get crispy, about halfway done. Set aside.
- Rinse the scallops, drain well and pat dry with paper towels.
- Place the scallops on half sheet pan and place in the freezer for 10 minutes to get the scallops very cold.
- Take scallops from the freezer and slice each of them in half. Place in the refrigerator.
- Mix together the orange, honey, mirin, thyme, black pepper and green onion. Season to taste with a little bit of sea salt. Set aside.
- Cut the salmon into 1-inch chunks and rough chop the shrimp. Place the salmon and half of the shrimp into a food processor. Add the cream, tapioca starch, salt and a pinch of chermoula spice.
- Pulse until smooth, about 30 seconds to a minute. Transfer salmon and shrimp purée to a bowl. Add remaining chopped shrimp and mix well.

- Mixture should be sticky and look chunky. Spread approximately 1 oz of salmon shrimp mix onto one side of a cut scallop, making it uniform in thickness.
- Take another piece of scallop and place it on top of the salmon shrimp mix, like assembling a burger.
- Repeat with remaining scallops and salmon shrimp mix.
- Return to the refrigerator and allow to rest for at least 1 hour. Sprinkle the scallops with rest of chermoula spice.
- Wrap each scallop tightly with a slice of partially cooked bacon.
- Secure each with a toothpick.
- Over medium/high heat, warm a nonstick sauté pan, add the oil, then butter.
- Once butter slightly browns, add scallops and brown on both sides, approximately 2 minutes each side.
- Brush with Honey-Orange Glaze and serve as a first course over greens or as a canapé.

*Enjoy!*