



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Bacon-Wrapped Scallops with Port Reduction (adapted from Gourmet, but really epicurious)

8 first-course servings or 4 main-course servings

I had a lot of random extra bacon scraps, because the scallops were too big for half a piece of bacon to wrap around each and too small for a full piece.

You see how some of my bacon strips are taller than the scallops? You don't want that. Trim the edges of the bacon if you need to, because otherwise the scallop doesn't sit against the pan evenly enough and it doesn't get as nicely browned.

The scallops can be wrapped in bacon 4 hours ahead and chilled, covered. Sauté just before serving. The port reduction can be made 1 day ahead and chilled, covered. Reheat before serving.

Port reduction:

2 cups ruby port
½ cup granulated sugar
1½ teaspoons whole black peppercorns
1 sprig rosemary

Scallops:

16 thin slices (about 16 ounces) bacon
16 sea scallops (about 1 pound), tough side muscle discarded if attached
1 tablespoon extra-virgin olive oil
2 tablespoons unsalted butter

1. For port reduction: Bring port, sugar, peppercorns, and rosemary to a simmer in a 2-quart saucepan over moderately low heat, stirring until sugar is dissolved. Remove from heat, then carefully ignite port with a kitchen match, letting flames die down (this will take a few minutes). Simmer over moderately low heat until sauce is thickened and reduced to about ½ cup, about 30 minutes.
2. For scallops: Heat a 12-inch heavy skillet over moderate heat, then cook the bacon until some fat has rendered and the edges of the bacon start to brown, about 1½ minutes per side. Transfer the bacon to paper towels to drain.
3. Pat the scallops dry and season them with salt and pepper. When the bacon is cool enough to handle, wrap a piece of bacon around each scallop and pierce scallop with a toothpick to secure.
4. Heat the oil and butter in a clean skillet over moderately high heat until hot but not smoking. Sauté the scallops, turning them once, until the bacon is browned and the scallops are opaque, about 5 minutes total. Transfer to a plate and serve with port reduction for dipping.