



## Pan Seared Scallops with Bacon Jam



Our marketing manager immediately reached out to Beverly Jones from @drool.cook.eat when she shared this divine recipe on Instagram. She mastered pan-seared scallops and we are here to show you how you can too. Save this recipe as your go to for when you want to impress your guests!

### Ingredients:

About 1 pound of fresh scallops  
1/4 teaspoon salt  
1/4 teaspoon pepper  
extra virgin olive oil  
6 tablespoons Terrapin Ridge Farm Hot Pepper Bacon Jam  
2 tablespoons water  
1 tablespoon butter  
4 thick-cut slices of hickory smoked bacon, fried & roughly chopped  
2 1/2 tablespoons of finely chopped green onions or chives

### Directions:

Arrange scallops on a long piece of paper towel on your counter or chopping board. Lightly press down on scallops to soak up excess water. Coat large cast iron pan with olive oil. Fry or microwave the bacon. Finely chop green onions or chives and set to the side. Arrange the scallops on the skillet. Sprinkle S & P and drizzle EVOO over the top of scallops. Then slow cook them in the oven at 350 degrees for 10 minutes. In a small bowl, mix Hot Pepper Bacon Jam and water.

Set aside. Remove cast iron skillet from oven and carefully drain the majority of liquid. Place drained skillet with the scallops on the stove on a medium high heat. Add 1 tbsp. of butter to scallops and drizzle more EVOO. Allow scallops to brown and caramelize about 4 minutes without turning scallops over. Turn down to lowest heat and add Terrapin Ridge Farms Hot Pepper Bacon Jam and water mix over the scallops. Add half of the fried bacon to scallops, slow simmer for a few minutes. Turn off heat and immediately plate the scallops. Spoon extra Hot Pepper Bacon Jam sauce on top of scallops. Add remaining fried bacon for garnish and top with chopped green onion or chives. Serve immediately and enjoy!