

# Hot Pepper Bacon Jam Glazed Bacon Wrapped Scallops

The combined flavors in this appetizer will have everyone asking for more!!

8 Large Sea Scallops, rinsed and dried  
4 Slices Maple Bacon, cut in half  
8 Toothpicks  
8 Teaspoons Terrapin Ridge Farms Hot Pepper Bacon Jam  
2 Scallions, thin sliced for garnish

## Crostini Ingredients:

Small Baguette, 4 diagonally sliced Crostini's  
More Than Olives Garlic Olive Oil  
Parmesan Cheese, grated

Rinse the scallops and let dry on a paper towel. Wrap each scallop tightly in a piece of bacon and use a toothpick to keep bacon in place.

Brush More Than Olives Garlic Olive Oil on each Crostini.

Using 2 small baking dishes, place the scallops in one and the garlic crostini in the other.

Bake at 400 F until desired crispness of bacon and until the bread begins to lightly brown. (this may not happen at the same time, so keep a watchful eye on the oven). When they are ready pull each dish out for a moment. Top each Crostini with parmesan cheese and top each of the scallops with ½ teaspoon of Hot Pepper Bacon Jam. Return to the oven for another few minutes, just until melted.

Remove everything from the oven. Place 8 dollops of ½ teaspoon of Hot Pepper Bacon Jam around the plate. Immediately transfer each scallop to a dollop of jam. Place the toasted Crostini around the edge of the platter. Sprinkle green onions across the top for garnish.

Serve while the scallops and Crostini are still warm from the oven.