

Bacon-Wrapped Alaska Scallop Sliders



Preparation Time: 15 minutes

Cook Time: 10 minutes

Servings: 16

Ingredients:

2 cups mayonnaise

4 teaspoons pimenton (smoked paprika)

1/8 cup olive oil

5 medium or 3 cups sliced red onion

1/8 cup balsamic vinegar

16 large Alaska Weathervane Scallops, patted dry

16 bacon slices, fully-cooked but not crisp

16 mini-hamburger buns, split

16 small (3-inch) lettuce leaves

Description:

Blend mayonnaise and pimenton in a bowl; set aside.

Heat olive oil over medium heat in a large pan. Stir in onions; cook until softened, about 5 minutes. Add balsamic vinegar and simmer one minute. Remove from heat and keep warm.

Wrap each Alaska Scallop with a cooked bacon slice. Grill or sauté scallops for 2 to 3 minutes per side, cooking just until scallops are opaque and bacon is crisp.

Place buns on grill and lightly toast. To serve, spread about 1 tablespoon mayonnaise on cut side of each bun. Place about 2 tablespoons onions on the bun bottoms, top with a bacon-wrapped scallop and lettuce leaf, then close with bun tops.