

CopyCat Red Lobster Bacon Wrapped Scallops

Ingredients

1 1/2 pounds sea scallops
1/3 pound bacon cut slices in half
1/4 pound melted butter
1/2 cup dry white wine
1 tablespoon lemon juice
1/2 teaspoon paprika
1/2 teaspoon seasoned salt

Directions

Preheat oven to 400 degrees. Melt butter and wine together; when melted, add paprika, seasoned salt, and lemon juice. Drop scallops into melted wine and butter sauce.

Allow scallops to marinate for about 30 minutes.

Wrap each scallop with half a piece of bacon and fasten bacon with a toothpick.

Place wrapped scallops in a baking pan and bake in the oven for about 8 minutes, then turn over and cook until done.