



Whiskey Business  
With Joshua Yerkey and JoAnne Cianciulli  
Sunday, March 15, 2015

**Bacon-wrapped Scallops with Bourbon Beurre Blanc**

*Recipe courtesy of JoAnn Cianciulli ©*

Serves 4 to 6

Scallops:

1 pound large, dry-packed sea scallops (about 12), rinsed

½ pound thin-cut bacon

Sea salt and freshly ground black pepper

½ teaspoon smoked paprika

Sauce:

Half a large shallot, minced (about 2 tablespoons)

Juice of 1 orange (about ½ cup)

¼ cup bourbon

½ cup (1 stick) unsalted butter, cold and cut into chunks

Sea salt and freshly ground black pepper

To prepare the scallops: Preheat the oven to 425-degrees F. Place a wire mesh insert rack inside a baking pan. Pat the scallops dry with paper towels. Half the bacon crosswise so you have 2 pieces per strip.

Wrap the outside of each scallop with bacon and thread a long toothpick or 4-inch skewer through the center, being sure to secure the bacon ends. Season both sides with salt, pepper, and paprika.

Arrange the scallops on the prepared baking pan. Bake for 15 to 20 minutes, turning periodically, until the scallops are just opaque in the center and the bacon is crisp.

To prepare the sauce: Combine the shallot, orange juice, and bourbon in a small pot. Bring to a simmer over medium-low heat, until the liquid is reduced to 2 tablespoons, about 10 minutes. Turn down the heat to very low. Whisk in the butter, adding a few chunks at a time as it melts.

Don't allow the sauce to become too hot or it will separate; whisk on and off the heat if necessary. If the sauce starts to separate, remove from the heat, add 1 ice cube, and whisk until the sauce cools down and comes