

Bacon-wrapped Grilled Scallop Skewers with Fresh Corn and Sweet Pepper Risotto

Ingredients

For the scallop skewers

12 good-sized fresh scallops (not bay scallops)

12 slices bacon (not thick cut)

for the risotto

Ingredients

1/4 cup extra-virgin olive oil

1/4 cup unsalted butter

2 shallots, minced

1/2 red bell pepper, finely diced

1/2 orange bell pepper, finely diced

1 fresh ear of corn, corn cut off

1 1/2 cups white wine

Salt and freshly ground black pepper to taste

2 cups arborio rice

6 cups chicken stock (if store bought, low sodium)

2 tablespoons fresh parsley, minced

1/2 cup Parmesan

Directions

Make your risotto first as it takes a while.

Warm a wide large heavy-bottomed pan over a medium-low flame. Warm the chicken broth in a separate pot over low heat. Keep at a bare simmer. Add 2 tablespoons olive oil and 2 tablespoons butter and melt together. Add shallots and cook for 2 minutes, or until translucent, then add your risotto rice.

Toast until it smells nutty and the rice has absorbed all the olive oil and butter. Pour in the white wine and let evaporate. Add the chicken broth, 1 ladle at a time, allowing the rice to absorb the liquid. Do not add too quickly so as to prevent the kernels from exploding. Stir over a gentle flame until each ladle of the liquid is absorbed. Repeat until most of the broth is incorporated and the risotto rice is al dente, about 25 minutes.

Fold in the diced pepper and corn into the rice and season with salt, pepper and parsley. Stir in the Parmesan and keep warm while you prepare the scallops.

Heat your oven to 350F and line a baking sheet with parchment paper. Lay out individual bacon slices and bake for 15 minutes (note that the bacon should NOT be crispy... only about half done). Remove to a paper towel lined plate and let cool for a few minutes. Once cool, wrap scallops and put on skewers. While the bacon is cooking, heat oven to as hot as you can get it. Clean and then rub with a paper towel dipped in vegetable oil.

Place scallop skewers on grill and do not touch (or try to move at all) for 5-6 minutes, testing now and again to see if they will "release" (they should come off the grill grates when seared and you should have nice grill marks). Turn over and repeat for an additional 5-6 minutes. Serve immediately.