

Smokey Baked Scallops



Ingredients

16 scallops on the shell, cleaned and patted dry	1/3 cup dry white wine
2 tbsp butter	1/4 cup thickened cream
2 rashers bacon, very finely chopped	3 tbsp parmesan cheese, finely grated
4 spring onions, very finely chopped	Salt and freshly ground black pepper
2 garlic cloves, very finely chopped	

Directions

Step 1 – Soak your preferred wood chips in water for at least one hour before cooking. We recommend apple chips for this recipe.

Step 2 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.

Step 3 – Heat the butter in a BBQ safe frying pan, add the chopped bacon and cook until the fat begins to render, then add the spring onion and garlic and cook for 3 – 4 minutes, stirring constantly. Add the white wine, and bring to a simmer, then add the cream and parmesan cheese and stir to combine.

Season with salt and pepper and cook for 4 minutes until the sauce starts to thicken, then remove from the BBQ and set aside to cool. Once cooled, spoon the mixture evenly over each scallop in the shell, ensuring that each scallop is covered with the sauce.

Step 4 – Drain the wood chips and add to a smoker box. Place the smoker box into the BBQ over direct heat. Once smoke appears, place the scallops into the BBQ away from direct heat (on a trivet and convection tray in a Weber Q), close the BBQ lid and bake the scallops for around 10 – 12 minutes or until the sauce starts to turn golden brown. Carefully remove the scallops from the BBQ and serve immediately.

