

# Scallop Kebabs

**Category:** Appetizer

**Servings:** -4

**Rating:** 10

**Source:** Bon Appetit, June 1980

**Description:**

**Ingredients:**

bacon	12 strips
scallops	16
water	16 small chestnuts
soy sauce	1/3 cup sauce
rice wine vinegar	2 tablespoon
sugar	1-1/2 tablespoon
dry sherry	1 tablespoon
garlic	1 minced clove
ginger	1 teaspoon minced fresh

**Instructions:**

Halve the scallops and the water chestnuts. Cook bacon until light brown and cut into pieces the same size as the scallops. Alternate bacon between scallop and water chestnut slices on skewers. Arrange in a shallow dish. Combine the remaining ingredients in a processor and mix well. Pour over kebabs, cover and marinate in the refrigerator for 2 to 3 hours, turning frequently. Drain and pat the kebabs dry and grill over medium hot coals until scallops are just firm, about 6 minutes per side.