

# Pan Seared Bacon Butter Garlic Scallops

Prep: 10 mins • Cook: 3-5 mins

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*Buttery, caramelized sea scallops are seared in bacon drippings, finished with garlic and lemon, and crowned with crisp bacon and fresh parsley for a bright, savory bite.*

## Ingredients

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- 2 cloves garlic (minced)
- 1 Tbsp parsley (chopped)
- 4 strips bacon (thick-cut, cooked crisp and chopped)
- 5 sea scallops
- 1 Tbsp salt (kosher)
- 1 Tbsp black pepper (cracked)
- 2 Tbsp butter (unsalted)
- 1/2 lemon (juiced)

## Instructions

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1. Mince the garlic and chop the parsley; set aside.
2. Preheat the grill to its highest setting and place a cast iron skillet on the grates to heat.
3. Add bacon to the hot skillet and cook until crisp; remove, then chop for garnish.
4. Season both sides of the scallops with kosher salt and cracked black pepper.
5. Place the seasoned scallops into the bacon-greased skillet and sear about 2 minutes on the first side.
6. Flip the scallops (they should be nicely browned) and add the minced garlic and butter to the skillet.
7. Cook about 2 minutes more, then quickly flip the scallops again to coat in the melted butter and garlic.
8. Remove scallops to a plate; garnish with chopped parsley and the crisp bacon.
9. Squeeze the juice of half a lemon over the scallops and serve.

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**Tags:** Seafood, Quick, Skillet, Grilling, Bacon, Low Carb

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