



## **Seared Scallop with Applewood Smoked Bacon, Roasted Vegetables and Blis-ful Maple Cream**

serves 4

### For Vegetables

1 lbs Brussels sprouts trimmed and halved  
2-3 sweet potatoes cut in chunks the same size as the Brussels sprouts  
2 tablespoons olive oil  
2 garlic cloves, finely chopped  
Kosher salt or sea salt

freshly ground pepper

1-2 tablespoons pure maple syrup

preferably *Blis Bourbon Maple Syrup*

2 tablespoons of finely chopped fresh sage

Preheat oven to 400°F . Mix garlic, Brussels sprouts , sweet potatoes and olive oil. Season with salt and pepper. Set the pan on the oven and roast stirring occasionally, until vegetables are tender and lightly charred, about 15-20 minutes. Remove from oven drizzle with maple syrup and fresh sage.

### For Maple Cream

2 cups of whipping cream

1/2 cup pure maple syrup preferably *Blis Bourbon Maple Syrup*

1 1/2 tablespoon Dijon mustard

1/2 teaspoon grated nutmeg

1/2 teaspoon kosher salt

1/4 teaspoon pepper

Combine cream and maple syrup in saucepan. Bring to boil and reduce by half. 15-20 minutes. Stir in mustard, nutmeg salt and pepper simmer and remove from heat.

### For Scallops

12 - 16 sea scallop

2 teaspoons unsalted butter

2 teaspoons olive oil

Kosher salt

Freshly ground black pepper

6 slices of Applewood Smoked bacon cut julienne cooked until crisp

Rinse scallops with cold water and thoroughly pat dry. Add the butter and oil to a 12 to 14-inch saute pan on high heat. Salt and pepper the scallops. Once the fat begins to smoke, gently add the scallops, making sure they are not touching each other. Sear the scallops for 1 1/2 minutes on each side.

Set scallops on top of roasted vegetables drizzle sauce over the top.

Arrange bacon on top and garnish with the following if desired.

Garnish Fresh watercress, Olive oil (I used Tangerine Olive Oil), Kosher or finishing salt, fresh ground pepper, fresh sage.