

# *Bacon Sage Sweet Corn Scallops*

**5 strips gluten-free pork bacon\***  
**1 shallot, chopped**  
**1 fresh corn on the cob, kernels removed from husk\*\***  
**1/2 cup sage, chopped**  
**12-15 small sea scallops**  
**1/4 tsp. sea salt**  
**pepper to taste**

*Preparation time: 2 minutes*

*Cook time: 15-17 minutes*

*Serves two.*

1. In a medium skillet, heat bacon\* over medium heat, by cooking on one side until browned, about 4-5 minutes, and then flipping onto the other side and cooking for another 3-4 minutes. Remove bacon from the pan, place onto clean paper towels, and set aside. Keep bacon grease in pan, and remove from heat.
2. In a small, separate bowl, combine sage, sea scallops, and sea salt. Set aside. Once bacon has cooled enough to touch, rip into 1/2 inch pieces. Set aside.
3. Turn heat back on under the bacon-greased pan, and reduce heat to medium low. Add chopped shallot. Cook for about 4-5 minutes, or until fragrant. Add scallop mixture, and cook for 6 minutes, stirring occasionally. Add bacon bits, and cook for another 3 minutes, stirring occasionally. Scallops should be browned on the outside, and cooked through, and the dish should smell like heaven. Remove from heat, serve onto two plates, and find your mouth watering instantaneously.

\*If your diet is kosher, or you do not eat pork, add 1 tbs. extra virgin olive oil after removing the bacon from the pan to cook the shallots and the rest of the dish.

\*\*For corn sensitivities, use 1/2 cup canned and drained garbanzo beans, instead.