

Prosciutto wrapped Scallops

2 pounds shelled, large sea scallops
1/2 pound prosciutto, thinly sliced
1/2 cup butter, melted
Toothpicks, soaked in water

Preheat grill to medium-high heat. Wrap each scallop with a thin slice of prosciutto, and secure with a toothpick. Lightly oil grill grate. Arrange scallops on the grill, and baste with butter. Cook for 5 minutes, turn, and baste with butter. Cook for another 8 minutes, or until opaque. Enjoy with a glass of our **Pinot Noir Saignée**.