Prosciutto Wrapped Seared Scallops Skewered with Fresh Rosemary

Makes 4 Servings

Ingredients

12 dry large Sea Scallops, roughly 10 scallops per pound (U-10 scallops)
24 very thin slices of imported Prosciutto di Parma
12 thick sprigs Rosemary
Fresh cracked Sea salt and fresh cracked pepper
Olive oil

Directions

Clean sea scallops and remove small abductor muscle on side of each scallop, if still attached.

Layout 2 slices of Prosciutto end to end and fold over lengthwise. Overlap ends of Prosciutto on one side. Starting on one side, roll prosciutto around outside of scallop and press seam firmly to itself.
Using bottom of Rosemary sprig poke through end seam of Prosciutto thru the scallop and out the other side of prosciutto.

Season skewered wrapped scallops on both sides with fresh cracked pepper and salt.

Repeat for all remaining ingredients.

Heat a large cast iron skillet over medium high heat and coat with 1 Tablespoon of olive oil. Sear scallops about 1 1/2 minutes per side until tender and golden brown. Serve with risotto and roasted vegetables of your choice.