



Serve with a side of
grilled veggies and your
favorite dipping sauce.

SHRIMP & SCALLOPS WRAPPED IN BACON

Simply grill, broil or bake to perfection.

Wanchese Shrimp and Scallops wrapped in bacon are a great way to win over your guests. A well known crowd pleaser, this combination gives you the sweet succulent flavor of the shrimp and scallops with the salty taste of the premium cured bacon. They are quick and easy to prepare and make an excellent appetizer or addition to any entrée.



SHRIMP & SCALLOPS WRAPPED IN BACON

WILD CAUGHT ~ PRODUCT OF USA



- ▶ Wild caught
- ▶ Available in natural North Atlantic sea scallops and medallions
- ▶ Shucked and frozen at sea within minutes of harvesting
- ▶ No added chemicals
- ▶ Offered in your choice of sizes
- ▶ Fits a wide variety of menu applications

- ▶ Wild caught shrimp
- ▶ Crisp premium cured bacon combined with the sweet taste and firm bite of the shrimp
- ▶ Product of the USA
- ▶ Make an excellent appetizer or addition to any entrée.

FROZEN

PACK SIZE

- ▶ 2x5lb
- ▶ Custom pack sizes available upon request

COOKING INSTRUCTIONS

Cook from frozen state until bacon is done.

GRILL: 5-6 minutes on each side

BROIL: 6-8 minutes on each side

BAKE: 425°F for 20 minutes



For additional information please visit our website or call us at 757-673-4500.

truenorthseafood.com

wanchese.com