



# **Spicy Maple** *Bacon Wrapped* *Scallops*

**Recipe Type:** Ready to Cook  
**Serves 6**

**Comedau**®

## INGREDIENTS

- **24** *Comeau's Bacon Wrapped Scallops (2 Boxes)*
- **1/4 Cup** *Nova Scotia Honey*
- **1/4 Cup** *Acadian Maple Syrup*
- **2 Tbsp** *Siracha, or your favourite hot sauce*
- **1/2** *Lime, Juice Only*

*Note: Hot sauce can be omitted for a sweeter glaze.*

## INSTRUCTIONS

1. Preheat oven to **425 F**, and prepare **2** baking sheets with parchment paper.
2. Place *Comeau's Bacon Wrapped Scallops* in fridge and allow for partial thawing.
3. While scallops are thawing, in a bowl mix Honey, Maple Syrup, Siracha, and Lime Juice, whisk till combined.
4. Dip each *Comeau's Bacon Wrapped Scallop* in the glaze, and then place on baking sheets with even spacing.
5. Place in the oven and bake for **10 min**, remove baking sheets from the oven and brush with remaining glaze, return to the oven and bake for an additional **10 mins**. *Serve immediately.*