



# Breaded Scallop Lollipops *with* *Variety of Sauces*

**Recipe Type:** Party Pleasers

**Serves 4:** Approx. 16 Pieces

**Comeau**<sup>®</sup>

## INGREDIENTS

- **227g** *Comeau's Evangeline Breaded Scallops (1 Box)*
- **½ Cup** *Sweet Thai Chili Sauce*

### Maple Bacon Dipping Sauce:

- **6 Slices** *of Bacon, Diced*
- **3** *Garlic Cloves, Minced*
- **1/2 Cup** *Ketchup*
- **1/2 Cup** *Maple Syrup*
- **1/4 Cup** *Apple Sauce*
- **2 Tbsp** *Soya Sauce*
- **1 Tbsp** *Brown Sugar*
- **1 Tbsp** *Apple Cider Vinegar*

### Herbed Tartar Sauce:

- **1/2 Cup** *Tartar Sauce*
- **1 ½ Tbsp** *Chives, Finely Chopped*
- **1 ½ Tbsp** *Dill, Finely Chopped*



## INSTRUCTIONS

### Breaded Scallop Lollipops with Variety of Sauces :

1. To serve, cook *Comeau's Evangeline Scallops* according to instructions on box. Skewer each scallop with a lollipop stick or bamboo skewer, and serve immediately with the variety of sauces.

### Maple Bacon Dipping Sauce:

1. In a medium saucepan, render bacon till crisp over medium heat and drain half the fat off the bacon once crisp.
2. Add Garlic and cook for **1 min**, stirring frequently.
3. Add remaining ingredients, simmer over medium heat till desired thickness is achieved, approximately **15 mins**.
4. Cool to room temperature before serving, Maple Bacon sauce can be made a day in advance.

### Herbed Tartar Sauce:

1. Place all ingredients in a mixing bowl and stir until evenly combined.