



## **JIM'S AMAZING MAPLE SCALLOPS MARINADE**

*(Courtesy of Jim Gerlach - Lancaster, PA)*

- 1 lb. scallops
- 1/3 cup Mc Lure's Grade A Dark Maple Syrup
- 1/4 cup Balsamic Vinegar
- 1/4 cup Chopped Scallions
- 2 tbsp. Extra Virgin Olive Oil
- 1 tsp. Fresh Ground Black Pepper
- 1 tsp. Fresh Ground Ginger

Mix Mc Lure's Maple Syrup, Balsamic Vinegar, Chopped Scallions and Extra Virgin Olive Oil in a large mixing bowl. Add fresh ground black pepper and ginger to taste. Transfer the marinade into a large plastic zip bag and add the scallops. Marinade for 30 minutes, turning the bag over after 15 minutes. Remove scallops from marinade and grill until cooked, approximately 3 - 5 minutes. Serve with your favorite green salad. (Note: Jim also uses this marinade on Salmon and Ribs with great results)!

Makes 4 servings