

Honey Scallops

Ingredients:

- 2 lbs Scallops
- 1 cup plain Breadcrumbs
- ¼ cup Butter
- 3 tablespoons Honey
- ¼ cup Vegetable Oil

Directions:

- Dry scallops with paper towels
- Melt the butter with the honey and set aside (do not burn or boil)
- Roll the scallops in the bread or cracker crumbs
- Whisk the oil into the honey-butter blend and drizzle evenly over each portion of scallops
- Bake for 10-15 minutes at 475 degrees F.