

Recipe adapted from [Ice Syrup, Pure Canadian Grape Syrup](#).



Iced Scallops

2 T Ice Syrup (or Maple Syrup)
2 T Rice Vinegar
1/2 shallot, diced
2 T olive oil
1-1/2 pounds sea scallops
Sea salt to taste
1 lemon, sliced into wedges
Pink salt to taste
Pepper to taste

In a small bowl combine the Ice Syrup, rice vinegar and diced shallot. Set aside.

Coat a large skillet with the oil and heat on a medium-high setting. Add the scallops to the skillet and season with sea salt. Heat over the medium-high heat for 2 to 3 minutes, giving the pan a shake every 30 seconds. Flip the scallops and cook an additional 2 to 3 minutes or until cooked through.

Remove the scallops from the heat and add them to the plates. Top each scallop with some of the shallots that have soaked in the syrup, then drizzle the syrup over the tops of the scallops. Season with pink salt and pepper to taste and serve with lemon wedges. Makes 4 servings.