Bacon Wrapped Maine Lobster Bites

16-20 servings

INSTRUCTIONS
• Preheat the broiler to high.
• Remove lobster meat from the shells. Chop into 16-20 large pieces.
• Cut the green side of the scallions into small pieces and pair with a bite of lobster.
• Wrap a piece of bacon around each bite and secure using a toothpick. Continue skewering your bacon bites, leaving space between the bacon and lobster to allow the bacon to cook all around.
• Broil for 6 minutes or until bacon begins to crisp, turning once.
• Remove from oven and arrange on platter.
• Drizzle with lemon and maple syrup. Serve.

INGREDIENTS
• 1-pound cooked lobster tail meat
• 8–10 uncooked bacon slices cut in half
• 3 scallions
• 1 Lemon
• Maple syrup