



— EST. 1980 —



PAIRS
WELL WITH:
SAUVIGNON
BLANC

SCALLOPS MEUNIÈRE

Servings 4

Instructions:

Dry between towels:

1 pound bay or sea scallops, side “hinge” removed, above

Dip them in:

Bread Crumb or Cracker Coating

Let them dry on a rack about 15 minutes. Melt in a large heavy skillet over medium-high heat:

4 tablespoons (½ stick) butter

When the butter is hot, add the scallops and cook, turning bay scallops frequently and sea scallops just once, until evenly browned on both sides, about 3 minutes for bay scallops, 5 minutes for sea scallops. just before the scallops are done, sprinkle with:

Fresh lemon juice

Finely chopped parsley

Salt and black pepper to taste

1 teaspoon

