



From the Kitchen of Susan Wagener

Sea Scallops with Lemon Dill Butter

Purchase Dry Sea Scallops.
These are scallops that do not have any chemical additives.
Our butcher has them flown in fresh once a week.
They are never frozen.

Pat them dry with paper towels and remove
the small muscle that may be attached to the side.

Lightly sprinkle with Kosher Salt.
Melt 2 tablespoons of butter and 2 tablespoons
of Olive Oil (not extra virgin) in a frying pan.
Cook for 1 1/2 minutes on medium high heat on each side.

IMPORTANT: Do not turn or move them once they are in the
pan and when you turn them. Not moving them provides the
brown searing on them.

Melt 2 tablespoons of butter in a dish in the microwave.
Squeeze 1 teaspoon of fresh lemon juice into the butter.
Chop a small amount of fresh (not dried) dill into the butter
and stir.

Pour over plated Sea Scallops.