

BAY SCALLOP BAG RECIPES

GREAT Scallops in Garlic Sauce

1 LB Bay Scallops
1 C sliced Mushrooms
3 cloves Garlic finely chopped
½ C Chicken broth
½ C chopped Tomatoes
¼ C chopped Green Onions
1 t Italian Herb Dressing
1 t Cornstarch
2 t Balsamic Vinegar
1 t chopped fresh Parsley
2 t dried Celery Flakes

Simmer mushrooms, garlic and broth for three minutes in skillet. Add scallops, tomatoes, green onions, celery flakes and Italian dressing. Cook 5 minutes. Dissolve cornstarch in balsamic vinegar and add to scallops. Heat and stir until scallops turn opaque and sauce thickens. Garnish with parsley.

Serves four

GREAT Scallops with Linguine

1 LB Bay Scallops
¼ C Olive Oil
½ stick Butter
1 t minced Garlic
1 t Breadcrumbs
1 t finely chopped Parsley
1 LB cooked Linguine

Combine olive oil, butter and garlic in a saucepan over low heat. Cook until garlic turns pale. Turn heat to medium-high and add scallops. Salt and pepper to taste. Cook until Scallops turn opaque about 2 minutes. Add breadcrumbs and parsley and turn off heat. Toss in cooked linguine and serve.

Serves four