



**THE
BUTCHER
SHOPPE**

Broiled Scallops

Ingredients

- 2 lbs. fresh or frozen (thawed) scallops
- Salt
- Pepper
- Paprika
- Margarine

Preparation

1. Place scallops in a shallow baking pan.
2. Sprinkle with salt, pepper, paprika. Dot with margarine.
3. Broil 3 inches from heat until the scallops are lightly browned. (approx. 6-9 minutes)
4. Serve with lemon wedge.

Rinse scallops in cold water before using. This removes any sand remaining on the scallops and some of the color.