



## Nantucket Bay Scallops

PREP: 10 min

### INGREDIENT LIST:

- 1 lb. Nantucket Bay scallops
- 1 Tbsp. butter
- Salt – to taste
- Pepper – to taste
- 1T Extra Virgin Olive Oil

### RECIPE INSTRUCTIONS:

1. Remove side muscles from scallops and rinse in ice-cold water.
2. Heat the skillet to medium/high heat. Add butter, EVOO, and salt/pepper.
3. Add a small batch of scallops and sauté for 2 mins per teeny, tiny side to crisp up.
4. Serve with breadcrumbs, pasta, or as a fun little snack.

NOTES: Nantucket Bay scallops are good enough to eat raw, or taste great baked in a dish with butter and breadcrumbs.

