



"Homeport for the world's finest seafood"



Peruvian Scallops on the Half Shell

THAWING & COOKING INSTRUCTIONS

Below are a few recipe suggestions. This product is **extremely versatile**, ideal for chefs to **infuse** with their own styles, traditions, and personal touch.

Thawing Instructions: Allow scallops to thaw in a refrigerator for 2 to 3 hours or microwave for 5 to 10 seconds

Sashimi Style, Served Raw

Scallops on the Half Shell with Wasabi Lime Vinaigrette:

12 defrosted Scallops on the Half Shell

1 minced shallot

1 teaspoon minced ginger

¼ cup of fresh lime juice

1 tablespoon wasabi tobiko

Mix all ingredients together and spoon on top of scallops. Garnish with a small amount wasabi tobiko. Placed on crushed ice or rock salt.

Peruvian Ceviche:

12 defrosted Scallops on the Half Shell

1 medium onion, minced

Juice of three lemons & Limes

1 clove of minced garlic

1 hot pepper, chopped fine

2 tablespoons fresh chopped parsley

2 tablespoons chopped cilantro

1 pinch of cayenne pepper

Salt & Pepper to taste

Mix all ingredients together and spoon on top of scallops.



Shooters:

12 defrosted Scallops on the Half Shell

12 ounces of preferred Vodka, *suggestion: Lemon or Lime Vodka*

Pour one ounce of preferred Vodka over the scallops on the half shell, and serve.

Cooking Instructions:

1) Microwave: Place frozen scallops in microwave for 5 to 10 seconds.

2) Bake: Preheat oven to 350 degrees Fahrenheit. Take the defrosted scallops (or frozen) on the half shell and place them in a baking dish. Add desired recipe (suggestions below); to scallops then place in oven for approximately 1 to 2 minutes, no longer! Depending on the recipe, cooking times may vary. Do not cover scallops and **do not over cook**.

Suggested recipes:

Scallop Thermidor – Scallops baked in a lobster bisque sauce with breadcrumbs and parmesan cheese

Scallop Bouillabaisse – Scallop baked in a white wine bouillabaisse sauce with a red pepper aioli crostini

Paella – Scallop baked under par-cooked rice, with chorizo shellfish fume'

Lemon Cream Scallop – ½ shelled scallop with a lemon butter, cream sauce and capers

Island Scallop – Grilled scallop with a chilled mango and pineapple chutney

Blackened Scallops – Scallop blackened then topped with a peach and preserved fennel slaw

Scallop Rockefeller – Spinach, bacon, and parmesan breadcrumbs

Clear sauces: (suggested for best presentation of scallop meat & shell)

Lemon butter & Garlic Sauce

Caramelized Vidalia Onions

Maple Syrup & Bacon Bits

Solid toppings if preferred:

Scallops Marinara with cheese topping

Scallops with cracker crumb's & butter

Scallops Au Gratin

Scallops Jacques

Scallops Cajun Style