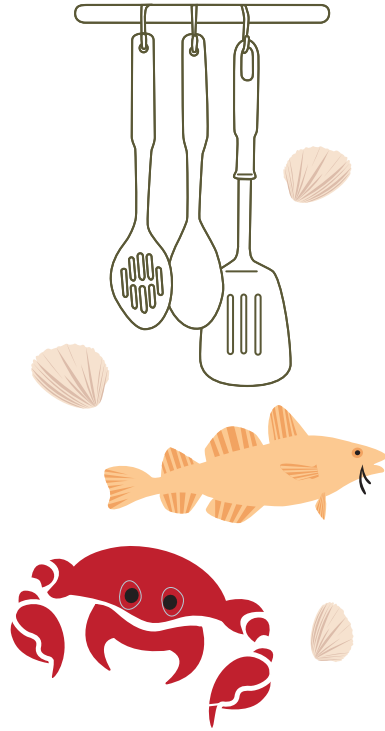


Easy Broiled Scallops

Makes 4 servings.

INGREDIENTS:

- 1 1/2 pounds bay scallops
- 1 teaspoon minced garlic
- 1/2 teaspoon sea salt
- 1/4 teaspoon black pepper
- 2 tablespoons unsalted butter, melted
- 2 tablespoons fresh lemon juice



DIRECTIONS:

1. Turn broiler on. Rinse scallops in water and then place in a shallow baking pan. Sprinkle scallops with garlic, sea salt and pepper. Pour melted butter and lemon juice over the top.
2. Broil 6 to 8 minutes. Do not overcook or scallops will become tough. Remove from oven and serve with extra melted butter on the side for dipping.



For more family-friendly and ocean-friendly seafood ideas, visit us online at: http://www.sheddaquarium.org/right_bite.html

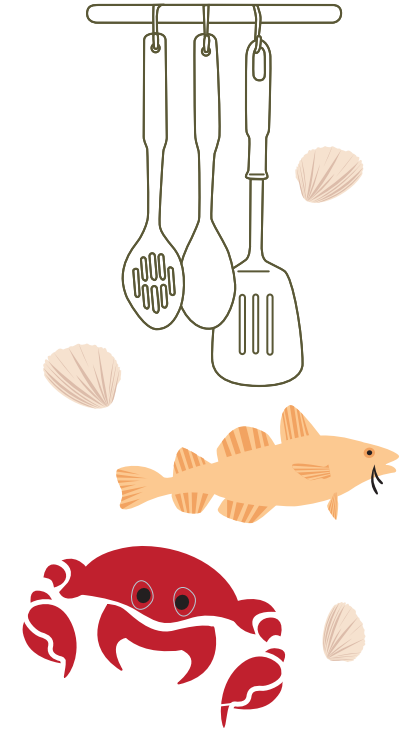


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