
Canadian Sea Scallop Tapas

with

Pepperjack Crostini

(Hurry Up Scallops)

Recipe courtesy of Clearwater Seafoods



Amazingly easy to prepare, this tempting dish will leave many memories.

1 ½ lbs.	Canadian Sea Scallops	700 g
¼ cup	olive oil	50 mL
1	4 oz. Jar Diced Pimiento, including liquid	125 g
2 tbsp.	garlic, fresh, finely minced	30 mL
1 bunches	green onions, chopped	
1 tbsp.	lime juice, fresh	15 mL
2 tsp.	Tabasco sauce	15 mL
	salt & pepper to taste	

1. In a large bowl, toss scallops with olive oil until all scallops are well coated
2. Place large saute pan over high heat. When pan is very hot, arrange scallops on layer thick and saute for 1 ½ to 2 minutes.
3. Turn scallops and add remaining ingredients. Toss and continue to saute for an additional 1½ to 2 minutes over high heat.
4. **As an Hors d'oeuvre:** Serve scallops on individual plates accompanied by Pepperjack Crostini, or serve on a large platter allowing your guests to serve themselves.
5. **As an Entrée:** Deglaze pan with one cup of cream, white wine or stock (chicken, clam or fish) and serve over hot pasta, garnishing with chopped parsley and shredded Asiago cheese.

Preparation Time: 20 min.

Cooking Time: 5 - 8 min.

Makes: 8 as an Hors d'oeuvre, or 4 as an Entree