

Perfect Golden Brown Pan Seared Scallops

Searing Scallops

Great Alaska Seafood

Signature Seafood Recipe



www.Great-Alaska-Seafood.com

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Have you ever wondered, what is the best way to cook scallops so they turn out perfect?

The secret is to pre-heat your pan without oil or butter.

Searing instructions

Once your pan is red hot, splash some high heat oil such as grapeseed, canola, peanut, safflower, or soybean oil into the pan. (1 tbs. oil or 2 tbs. butter)

If you don't have any of these oils, butter also works really well. Immediately place your scallops in the pan after adding the oil/butter. Add dried scallops. Cook the scallops for 2-4 minutes and flip. If you're turning the first scallop and it doesn't have a nice golden color to it, wait another 1-2 minutes and check again before flipping.

Once you've flipped the scallops, add your minced garlic to the pan and let the scallops cook for another 2-4 minutes.

Hot oil can splatter. Be careful. If you want to reduce the mess from splattering, you can use a high-sided pan or splatter screen. Thaw scallops before cooking. When thawed, lightly rinse with cold water and pat thoroughly dry with a paper towel before putting in hot oil.

Resist the urge to keep flipping the scallops more than indicated.

See our Signature Seared Scallops Recipe with thawing instructions.

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**Citrus Pepper Seasoning is available
at Great Alaska Seafood*

Prep Time: **5** minutes Cooking time: **5-10** minutes Servings: **2**

Ingredients:

1lb. Scallops

1 tbs. Oil or 2 tbs. butter

Citrus Pepper Seasoning*

2 tsp. Minced garlic

Salt to taste

Preparation of Scallops

Thaw** scallops before cooking. When thawed, lightly rinse with cold water and pat thoroughly dry with a paper towel before cooking.

Season both sides of scallops with Citrus Pepper Rub and salt.

See special instructions – **Searing Scallops**

****How to Thaw Scallops**

Defrost scallops in the refrigerator overnight before cooking. If needed within 1 hour, add scallops to a bowl of cold water in your sink.

Remember when thawing scallops, do not remove the scallops from the bag nor use warm water. As above, when thawed, lightly rinse with cold water and pat thoroughly dry.