

# Savory Lemon Butter Scallops



PREP TIME  
10 minutes

COOK TIME  
10 minutes

READY IN  
20 minutes



SERVINGS  
6-8

OCEAN FOREST  
INGREDIENTS  
Scallops

## *Ingredients*

2-3 slices of bacon, fried and crumbled

1 lb bay scallops

Salt & pepper to taste

3 Tbsp butter

1 tsp minced garlic

1 lemon, freshly juiced

## *Steps*

- Rinse scallops with water. Drain on a paper towel and pat dry.
- Season scallops with salt and pepper to taste.
- Heat 1 Tbsp butter in a large skillet over medium-high heat. Add scallops in one layer and cook until golden, about 1-2 minutes per side.
- Remove scallops from the pan and keep warm.
- To make the savory butter sauce, add the remaining 2 Tbsp butter to the pan and melt. Add minced garlic and stir until

## FOREST FRESH ALASKA

fragrant, about a minute. Stir in lemon juice. Add salt and pepper to taste.

- Serve scallops with lemon butter sauce right away, garnishing with a sprinkle of bacon crumbles.

### *Notes*

To have tender, juicy scallops do not overcook. Bay oysters tend to be smaller and cook quickly!