

A

scallops

Grilled Sesame-Crusted Alaska Scallops [hong kong]

SERVES 10

Eggs, large	4 ea.	1. Beat eggs and cornstarch until smooth.
Cornstarch	½ cup	2. Season scallops to taste with salt and pepper. Dip flat side of each scallop in egg mixture and then in a mixture of the Panko and sesame seeds.
Alaska Weathervane Scallops, 10/20 ct.	50 ea.	3. Heat oil in large sauté pan. Sauté scallops on one side, being careful not to scorch coating, then turn and sauté on the other side. Bake in 350°F oven to complete cooking, if necessary.
Black and white sesame seeds	½ cup	
Panko (Japanese-style breadcrumbs)	½ cup	
Cooking oil	as needed	

SUGGESTED ACCOMPANIMENT: Sweet Soy Chili Sauce

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scallops

Caribbean Jerk-Dusted Alaska Scallops with Mango Confetti [jamaica]

SERVES 10

Dried mango, diced	½ cup	1. Mix mango, cilantro and bell pepper together.
Cilantro stems, chopped	¼ cup	2. Season scallops with jerk seasoning blend.
Red bell pepper, ⅛-in. dice	¼ cup	3. To order, sauté or grill scallops; garnish with mango mixture.
Alaska Weathervane Scallops, 10/20 ct.	50 ea.	
Jerk seasoning blend	¼ cup	

SUGGESTED ACCOMPANIMENT: Coconut-Crusted Plantain Cakes

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scallops

Sautéed Alaska Scallops with Lemon on Piquillo Pepper Salad [turkey]

SERVES 10

Alaska Weathervane Scallops, 10/20 ct.	50 ea.	1. Marinate scallops in lemon zest and ½ cup olive oil.
Grated lemon zest	1 Tbsp.	2. Combine piquillo pepper, anchovies, parsley and remaining olive oil. Season to taste with salt and pepper.
Piquillo pepper, julienne	2 cups	3. To order, sauté scallops and serve on bed of pepper mixture.
Anchovy fillets, chopped fine	8 ea.	
Flat leaf parsley, chopped fine	¼ cup	
Extra virgin olive oil	1 cup	

SUGGESTED ACCOMPANIMENT: Garlic-Rubbed Grilled Flatbread

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Alaska Scallops and Cucumber Mosaic [thailand]

SERVES 10

Alaska Weathervane Scallops, 10/20 ct.	50 ea.	1. Sear scallops until cooked through; refrigerate until cooled.
Cucumber, 1/8-in. slices	50 ea.	2. Cut each scallop in half crosswise, creating two flat circles.
Red onion, 1/4-in. dice	1 cup	3. To order, shingle scallops and cucumbers in a circular pattern, 10 slices of each.
Fried garlic pieces or slices	1/2 cup	4. Sprinkle with red onions and garlic, and drizzle with peanut sauce.
Thai peanut sauce or vinaigrette	15 oz.	

SUGGESTED ACCOMPANIMENT: Thai Basil Crunch Salad

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scallops

Sautéed Alaska Scallops with Black Beans and Roasted Garlic [guatemala]

SERVES 10

Red onion, 1/4-in. dice	1/2 cup	1. Sauté onion in olive oil; add black beans and heat through.
Olive oil	as needed	2. Fold in garlic and cilantro; hold warm.
Black beans, cooked and seasoned	4 cups	3. To order, sauté scallops and serve with black beans.
Roasted garlic cloves	1 cup	
Cilantro, chopped	1/2 cup	
Alaska Weathervane Scallops, 10/20 ct.	50 ea.	

SUGGESTED ACCOMPANIMENT: Roasted Pepper Rajas with Sesame

Σ

scallops

Mustard Herb-Crusted Alaska Scallops [france]

SERVES 10

Whole grain mustard	1 cup	1. Combine the mustard, garlic, parsley, breadcrumbs and olive oil.
Garlic, minced	2 Tbsp.	2. Season scallops to taste with salt and pepper. Top with breadcrumbs to create a 1/8- to 1/4-in. crust.
Parsley, chopped	1 cup	3. Bake at 375°F until cooked through.
Breadcrumbs	1/2 cup	
Extra virgin olive oil	1/4 cup	
Alaska Weathervane Scallops, 10/20 ct.	50 ea.	

SUGGESTED ACCOMPANIMENT: Bread Salad with Pine Nuts