**Grilled Sesame-Crusted Alaska Scallops**

SERVES 10

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Eggs, large</td>
<td>4 ea.</td>
</tr>
<tr>
<td>Cornstarch</td>
<td>½ cup</td>
</tr>
<tr>
<td>Alaska Weathervane Scallops, 10/20 ct.</td>
<td>50 ea.</td>
</tr>
<tr>
<td>Black and white sesame seeds</td>
<td>½ cup</td>
</tr>
<tr>
<td>Panko (Japanese-style breadcrumbs)</td>
<td>½ cup</td>
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<tr>
<td>Cooking oil</td>
<td>as needed</td>
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</tbody>
</table>

1. Beat eggs and cornstarch until smooth.
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.
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.

SUGGESTED ACCOMPANIMENT: Sweet Soy Chili Sauce

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**Caribbean Jerk-Dusted Alaska Scallops with Mango Confetti**

SERVES 10

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

SUGGESTED ACCOMPANIMENT: Coconut-Crusted Plantain Cakes

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**Sautéed Alaska Scallops with Lemon on Piquillo Pepper Salad**

SERVES 10

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alaska Weathervane Scallops, 10/20 ct.</td>
<td>50 ea.</td>
</tr>
<tr>
<td>Grated lemon zest</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Piquillo pepper, julienne</td>
<td>2 cups</td>
</tr>
<tr>
<td>Anchovy fillets, chopped fine</td>
<td>8 ea.</td>
</tr>
<tr>
<td>Flat leaf parsley, chopped fine</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Extra virgin olive oil</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

1. Marinate scallops in lemon zest and ½ cup olive oil.
2. Combine piquillo pepper, anchovies, parsley and remaining olive oil. Season to taste with salt and pepper.
3. To order, sauté scallops and serve on bed of pepper mixture.

SUGGESTED ACCOMPANIMENT: Garlic-Rubbed Grilled Flatbread
Alaska Scallops and Cucumber Mosaic [thailand]
Serves 10

- Alaska Weathervane Scallops, 10/20 ct. 50 ea.
- Cucumber, ¼-in. slices 50 ea.
- Red onion, ¼-in. dice 1 cup
- Fried garlic pieces or slices ½ cup
- Thai peanut sauce or vinaigrette 15 oz.

1. Sear scallops until cooked through; refrigerate until cooled.
2. Cut each scallop in half crosswise, creating two flat circles.
3. To order, shingle scallops and cucumbers in a circular pattern, 10 slices of each.
4. Sprinkle with red onions and garlic, and drizzle with peanut sauce.

Suggested Accompaniment: Thai Basil Crunch Salad

Sautéed Alaska Scallops with Black Beans and Roasted Garlic [guatemala]
Serves 10

- Red onion, ¼-in. dice ½ cup
- Olive oil as needed
- Black beans, cooked and seasoned 4 cups
- Roasted garlic cloves 1 cup
- Cilantro, chopped ½ cup
- Alaska Weathervane Scallops, 10/20 ct. 50 ea.

1. Sauté onion in olive oil; add black beans and heat through.
2. Fold in garlic and cilantro; hold warm.
3. To order, sauté scallops and serve with black beans.

Suggested Accompaniment: Roasted Pepper Rajas with Sesame

Mustard Herb-Crusted Alaska Scallops [france]
Serves 10

- Whole grain mustard 1 cup
- Garlic, minced 2 Tbsp.
- Parsley, chopped 1 cup
- Bread crumbs ½ cup
- Extra virgin olive oil ¼ cup
- Alaska Weathervane Scallops, 10/20 ct. 50 ea.

1. Combine the mustard, garlic, parsley, breadcrumbs and olive oil.
2. Season scallops to taste with salt and pepper. Top with breadcrumbs to create a ⅛- to ¼-in. crust.
3. Bake at 375°F until cooked through.

Suggested Accompaniment: Bread Salad with Pine Nuts