



GRILLED NEW BEDFORD SCALLOPS WITH LEMON GINGER GLAZE

» Serves 2

INGREDIENTS

6 U/10 North Atlantic Sea Scallops
2 tsp. blended olive oil
Salt and coarse black pepper
2 oz. lemon ginger glaze (recipe follows)
½ c baby spinach
½ c heirloom carrots, blanched, green tops intact

Lemon Ginger Glaze

¼ c fresh squeezed lemon juice
2 tbsp. freshly grated ginger
1 c local honey
Zest from 1 lemon
Salt and white pepper to taste

DIRECTIONS

Glaze: Heat lemon juice and ginger together and reduce by half. Add honey and bring to a quick boil. Remove from heat and mix in lemon zest and season to taste. Let to cool at room temperature. Reserve leftover glaze in refrigerator for up to 30 days.

Scallops: Heat grill on high. Brush scallops with blended olive oil and season with salt and pepper. Place scallops on grill and turn once, allowing 2-3 minutes per side.

Heat water and blanched the heirloom carrots, greens intact.

In a sauté pan, over medium heat add olive oil and wilt the spinach.

TO SERVE

Place the wilted spinach and blanched carrots on a warm plate, add the 3 sea scallops and drizzle with the lemon ginger glaze. Serve immediately.
