



Serves up to 4

Use a 8" X 8" Make & Take® Square Baker w/Lid

Sea Scallop Marinade

Ingredients:

- ½ cup olive oil
- ½ cup white wine
- 2 teaspoons lemon juice
- 2 teaspoons fresh dill
- 4 cloves of minced garlic
- 2 chopped shallots

Preparation:

1. Blend together.
2. Put Scallops into an 8" X 8" Make & Take® and pour the marinade overtop.
3. Marinate in the refrigerator for 40 minutes with the lid on. Grill or Broil your scallops about 3 inches from the heat for about 2 minutes per side.

Note: For shish kabobs simply skewer your scallops after marinating and add vegetables. (Recipe will make enough marinade for 2 lbs. of Jumbo Sea scallops)

