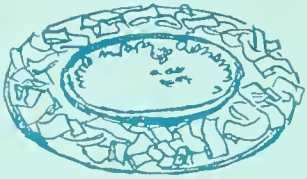
Broiled Scallops

1½ lbs. scallops, fresh or frozen
1/3 cup butter or margarine, melted
½ tsp. salt
Dash white pepper
Dash paprika
2 tbsp. chopped parsley
¾ cup butter or margarine, melted
3 tbsp. lemon juice

Thaw frozen scallops. Remove any shell particles and wash. Cut large scallops in half. Place on a greased broiler pan. Combine butter, salt, pepper, and paprika. Brush scallops with seasoned butter. Broil about 3 inches from source of heat for 3 to 4 minutes. Turn carefully. Brush other side with seasoned butter and broil 3 to 4 minutes longer. Sprinkle with parsley. Combine butter and lemon juice; serve with scallops. Serves 6.



Scallop Kabobs

1 lb. scallops, fresh or frozen
4 slices bacon, cut into squares
1 can (4 ounces) button mushrooms, drained
1 green pepper, cut into 1-inch squares
3 tbsp. butter or margarine, melted
½ tsp. salt
Dash pepper

Thaw frozen scallops. Remove any shell particles and wash. Alternate scallops, squares of bacon, mushrooms, and green pepper on 6 skewers, 7 inches each. Place on a greased broiler pan. Combine butter and seasonings. Brush kabobs with seasoned butter. Broil about 3 inches from source of heat for 5 minutes. Turn carefully, brush other side with seasoned butter, and broil 3 to 5 minutes longer. Serves 6.

Scallop Croquettes

1 lb. scallops, fresh or frozen
¼ cup butter or margarine, melted
¼ cup flour
½ tsp. salt
Dash pepper
2 eggs, beaten
2 tbsp. sherry
½ cup dry bread crumbs

Thaw frozen scallops. Remove any shell particles and wash. Chop scallops. Cook scallops in butter for 3 to 4 minutes, stirring occasionally. Blend in flour and seasonings. Stir a little of the hot sauce into egg; add to remaining sauce, stirring constantly. Add sherry. Place mixture in a shallow pan and cool. Divide into 12 portions. Shape into cones and roll in crumbs. Chill in refrigerator for several hours. Fry in a basket in deep fat, 375° F., for 2 to 3 minutes or until brown. Drain on absorbent paper. Serves 6.