

Simple Baked Scallops

Ingredients:

1 1/2 Lb. Sea Scallops, cut in half
1/2 Tbsp. Salt
1/2 Tbsp. Pepper 1/2 Tbsp.
Cayenne Pepper (optional)
1 C. Bread Crumbs 1 Egg
2 Tbsp. Milk 1/2 C. Margarine,
melted

Preparation:

Mix dry ingredients together. Beat egg and milk together. Dip scallops in crumb mixture, egg mixture, and again in crumbs. Place dipped scallops in roasting pan and drizzle melted margarine over all. Bake at 450 degrees F. for 20 - 25 minutes.

Makes 6 Servings.