

## **BAY SCALLOP BAG RECIPES**

### **GREAT Scallops in Garlic Sauce**

1 LB Bay Scallops  
1 C sliced Mushrooms  
3 cloves Garlic finely chopped  
½ C Chicken broth  
½ C chopped Tomatoes  
¼ C chopped Green Onions  
1 t Italian Herb Dressing  
1 t Cornstarch  
2 t Balsamic Vinegar  
1 t chopped fresh Parsley  
2 t dried Celery Flakes

Simmer mushrooms, garlic and broth for three minutes in skillet. Add scallops, tomatoes, green onions, celery flakes and Italian dressing. Cook 5 minutes. Dissolve cornstarch in balsamic vinegar and add to scallops. Heat and stir until scallops turn opaque and sauce thickens. Garnish with parsley.

Serves four

### **GREAT Scallops with Linguine**

1 LB Bay Scallops  
¼ C Olive Oil  
½ stick Butter  
1 t minced Garlic  
1 t Breadcrumbs  
1 t finely chopped Parsley  
1 LB cooked Linguine

Combine olive oil, butter and garlic in a saucepan over low heat. Cook until garlic turns pale. Turn heat to medium-high and add scallops. Salt and pepper to taste. Cook until Scallops turn opaque about 2 minutes. Add breadcrumbs and parsley and turn off heat. Toss in cooked linguine and serve.

Serves four