

Baked Scallops au Gratin



Ingredients:

- ½ pound sea scallops
- ⅓ cup Japanese breadcrumbs (Panko) or fine, dry breadcrumbs
- 2 tablespoons butter, melted
- 1 tablespoon fresh lemon juice
- 1 small garlic clove, finely minced
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper

Method:

1. Place scallops in a lightly greased 1-quart baking dish.
2. Combine breadcrumbs and remaining ingredients, and sprinkle over scallops.
3. Bake at 425° for 15 minutes, or until scallops are opaque and topping is golden.