

# Bay Scallops with Lemon & Dill

## Ingredients

- 1 1/2 lb Bay Scallops
- 2 tbsp unsalted margarine
- 2/3 cup dry vermouth
- 1 tbsp lemon juice
- 1/2 tsp finely grated lemon peel
- 1/4 cup chopped fresh dill (or 1/2 tsp dried)
- 1/4 tsp freshly ground black pepper

## Directions

Melt margarine in large skillet. Add scallops and cook until opaque, stirring frequently. Transfer scallops from skillet.

Add to pan: vermouth, lemon juice and lemon peel. Boil until reduced to a thick glaze. Return scallops to pan and stir until coated with glaze. Mix in dill and black pepper. Serve immediately.

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