

# Recipes

from Eastern Fisheries



## SCALLOP BLT SANDWICHES

PREP TIME: 10 MINUTES | TOTAL TIME: 20 MINUTES | SERVINGS: 6

### INGREDIENTS:

12 slices thick-cut bacon  
1 ½ pounds of sea scallops (larger sized 10/20)  
2 ripe medium red tomatoes  
6 leaves butter lettuce  
1 cup mayonnaise  
6 hot dog rolls  
3 tbsp. butter  
1 tbsp. fresh lemon juice  
Salt and black pepper, to taste

### DIRECTIONS:

Cook bacon in a large skillet over medium-low heat until crispy. Remove bacon from skillet and allow to rest on a paper towel lined plate. Pat scallops dry with paper towel and lightly season with salt and pepper. Add scallops to skillet and cook over med-high heat, turn once and cook through until scallops turn a golden brown and become firm. Remove from heat. Place scallops on a plate and wipe remaining fat from skillet. Slice tomatoes and lightly season with salt. Spread butter on each side of the hot dog bun and place in skillet over med-high heat. Toast each side of bun for 1-2 minutes until golden brown. Add the lemon juice to the mayonnaise and mix well. Spread mayonnaise inside toasted bun, add a butter lettuce leaf and 2 thin slices of tomato, 2 slices of bacon and top with scallops (divide scallops evenly for 6 sandwiches), slice into thirds.



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