

Blackened Scallops

(Serves 4 as an appetizer)

Seasoning:

1	TBS	sweet paprika
2 ½	tps	salt
1	tps	onion powder
1	tps	garlic powder
1	tps	cayenne pepper
¾	tps	white pepper
¾	tps	black pepper
½	tps	dried thyme leaves
½	tps	dried oregano leaves
8	large	scallops
2	TBS	melted butter

Instructions:

Heat cast iron frying pan over high gas/charcoal heat for 15 minutes or until white ash forms on surface. The pan can't be too hot!! (Do not try this inside without a very good ventilation system!)

Brush both sides of each scallop with melted butter.

Liberally apply seasoning to each side. Pat scallops to set the seasoning to the surface.

Place scallops in pan for about 45 seconds to 1 minute per side (depending on how thick the scallops are). You want them to be just cooked through for best results. Pour ½ TBS of melted butter on top of scallops. Watch out, it may flame with all that heat!!

Garnish on greens or with your favourite salsa or side dish. Serve immediately.

Source: Feast Vancouver; Ross Allen