

# Recipe of the Week



## Garlic Butter Scallops

- 1 doz Half Shell Scallops
- 2 cups rock salt
- 60g butter, softened
- 2 tablespoon breadcrumbs
- 3 teaspoons flat leaf parsley
- 1 clove garlic—crushed

Process butter, garlic, breadcrumbs and parsley until smooth.

Preheat grill on medium-high heat. Place rock salt in a thick layer on a baking tray. Arrange scallops on the salt.

Grill for 2 minutes or until warm. Remove from grill.

Spoon garlic butter evenly on the scallops.

Grill for a further 1 minute or until butter is melted and scallops are cooked to your liking.

Serve immediately.