

Dinah39s Baked Scallops

Savannah · 30/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

4

Description

This is my favorite way to prepare scallops. They're so flavorful they don't really need much more than a little butter and lemon. I like to serve them with a nice rice pilaf and vegetable.

Ingredients

- - 20 buttery round crackers
- crushed - black pepper to taste - 1 teaspoon garlic powder - 1 pound sea scallops
- rinsed and drained - ½ cup butter
- melted - ¼ cup dry white wine - ½ lemon
- juiced - 1 tablespoon chopped fresh parsley
- for garnish

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking dish. Combine crushed crackers
2. black pepper and garlic powder in a small bowl. Press scallops into mixture so that they are evenly coated
3. and place them in the greased baking dish. In a separate bowl
4. mix together melted butter
5. wine and lemon juice; drizzle mixture over scallops. Bake in preheated oven until scallops are lightly browned
6. about 15 minutes. Garnish with chopped parsley.