



## **MAY - RECIPE OF THE MONTH:**

### ***Sautéed Scallops with Ginger, Red Pepper & Chives***

*Provided by Mel & Sheryl London*

**Serves 4**

**Cook some rice first and mix with tiny frozen green peas for a perfect accompaniment. The Scallops cook in just a few minutes. Easy, fast, delicious and elegant.**

**1 pound sea scallops, dried on paper towels and cut into half inch pieces**

**3 tablespoons butter**

**2 tablespoons extra virgin olive oil**

**½ large red pepper, seeded and finely diced (about 1/3 cup)**

**2 heaping teaspoons peeled and finely minced fresh ginger**

**2 tablespoons finely minced chives**

**1 tablespoon lemon juice**

**1/8 teaspoon ground cloves**

**Salt and pepper taste**

**Heat the butter and oil in a large, heavy skillet over medium heat until very hot. Add the red pepper and sauté, stirring constantly for one minute. Add the ginger and scallops and sauté, stirring just long enough to heat through. Do not overcook or the scallops will give their juices and become tough. Remove the skillet from the stove and add the chives, lemon juice, cloves and the salt and pepper. Toss and serve at once over the prepared rice and peas.**

MEL & SHERYL LONDON are the authors of eleven cookbooks, including “A Seafood Celebration” and “The Fish Lovers” Cookbook.” They are winners of the James Beard Award and the Tastemaker Award and were finalists for the IACP Cookbook Award for “The Gourmet Garage Cookbook.” They have been loyal and loving customers of The Lobster Place since the company first opened its doors in Chelsea Market.