

Easy Grilled Scallops with Garlic Butter: A Restaurant-Quality Appetizer

Coquilles Saint-Jacques grillées à l'ail et au beurre citron



OVEN
400°F

TIME
20 min

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INGREDIENTS

- 12 Large Sea Scallops: Preferably with the shells for the best presentation.
- 3 Garlic Cloves: Finely minced to infuse the butter.
- 60g Unsalted Butter: Melted (high-quality European butter works best here).
- 1 tbsp Fresh Lemon Juice: To cut through the richness.
- 1 tsp Lemon Zest: For an extra punch of citrus aroma.
- 1 tsp Red Pepper Flakes (Optional): If you like a subtle hint of heat.
- 2 tbsp Fresh Parsley: Finely chopped for a pop of color and freshness.
- Salt and Freshly Ground Black Pepper: To taste.
- Grilled Lemon Wedges: For serving.

DIRECTIONS

- 1.** Prepare the Aromatic Butter: In a small mixing bowl, combine your melted butter, minced garlic, lemon juice, lemon zest, red pepper flakes, salt, and pepper. Stir well until the garlic is evenly distributed.
- 2.** Prep the Scallops: Pat the scallops dry with a paper towel-this is the secret to a good sear! Place each scallop back into its cleaned shell or into a small ceramic ramekin. Drizzle about one tablespoon of the garlic-lemon butter mixture over each scallop.
- 3.** The Cooking Process: You have two great ways to cook these:
- 4.** On the : Grill: Preheat your grill to medium-high heat. Carefully place the shells directly onto the grill grates. Close the lid and cook for 4 to 5 minutes. You'll know they are done when the scallops are opaque and the butter is bubbling vigorously.
- 5.** In the : Oven: If you don't have a grill, preheat your oven to 200°C (400°F). Place the shells on a baking sheet and bake for 8 to 10 minutes until the edges are slightly golden.
- 6.** Finishing Touches: Remove from heat and immediately sprinkle with the fresh parsley. Serve while piping hot with grilled lemon wedges on the side for squeezing.

SWAPS & NOTES

The Scallops: Always look for "dry-packed" scallops. "Wet" scallops are treated with phosphates that make them retain

water, preventing them from searing or grilling properly.

Butter Alternative: If you want a dairy-free version, a high-quality olive oil or a vegan butter substitute works well, though you will lose some of that classic French richness.

Herbs: While parsley is traditional, fresh chives or even a tiny bit of tarragon can add a unique twist to the flavor profile.

Adding Crunch: For a bit of texture, you can sprinkle a tablespoon of Panko breadcrumbs on top of each scallop before cooking.

TIPS FOR SUCCESS

Don't Overcook: Scallops become rubbery if left on the heat too long.

As soon as they lose their translucency and turn opaque, they are ready.

Clean the Shells: If using real shells, ensure they are scrubbed thoroughly in warm water before use.

High Heat is Key: Whether grilling or roasting, high heat ensures the scallops cook quickly without drying out the center.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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