



PREMIUM FRESH SCALLOPS



Packed fresh daily at the peak of sweetness, our scallops are always delicious. Easy to serve, these tender scallops are perfect as appetizers, center of plate, or surf and turf menu options.





COOKING INSTRUCTIONS:

These scallops are extremely delicate and must not be overcooked. For ideal flavor and texture, scallops should be broiled or sautéed for no more than 5-6 minutes at a medium-to-high temperature. Scallops will be opaque when sufficiently cooked. Remove from heat. (Scallops will continue cooking from the trapped heat). Add butter or mildly season to taste.

SCALLOPS SAUTÉED IN GARLIC BUTTER:

- 1 lb. SEATRADE Scallops
- 1/4 cup butter
- 1 small clove garlic, split
- Salt and freshly ground black pepper to taste
- Lemon wedges

In a saucepan heat the butter and garlic slowly. Discard garlic. Add the scallops and cook five minutes. Season with salt and pepper and serve immediately with lemon. Enjoy!

	All Natural Scallops	Fully Processed Scallops	Fully Processed Scallops
Market Name	Sea Scallop	Sea Scallop, Water Added	Scallops, Water Added
Country Of Origin	USA/Japan/Canada	USA/Japan/Canada	China/Peru
Grading	U/10 - U/12 - 10/20	U/6 - U/8 - U/10 - U/12	10/20 - 20/30 - 30/40
	20/30 - 30/40	10/20 - 20/30 - 30/40	40/60 - 60/80 - 80/100
		Pieces	
Pack	8 lbs, 10 lbs, 4 lbs	8 lbs, 10 lbs, 4 lbs	8 lbs, 10 lbs, 4 lbs
Shelf Life	Processed Date + 7 Days	Processed date + 12 days	Processed date + 12 days



Seatrade International Inc.,
 448 Boston Street, MA 01983
www.seatrade-international.com