

Wild Alaska Scallop Sliders



**Serves one as an appetizer –
multiply for more servings**

Ingredients

One Alaska Weathervane Scallop (size 10 to 20 scallops per lb.)

One crostini size slice of sourdough or another hearty artisan bread

Pinch Duke's Ready Anytime seasoning

One tsp extra virgin olive oil

½ avocado, sliced thin and fanned

1 tsp Sinful Citrus Vinaigrette (see below)

1 tsp Dukecumber Pico de Gallo (see below)

Directions:

- Prepare crostini by cutting ¼ inch-thick slices of bread. Cut in half and grill in ½ tsp of olive oil on both sides until crispy.
- Season Scallop with Duke's Ready Anytime Seasoning.
- On a flat griddle or sauté pan, heat ½ tsp olive oil. Sear Scallop on both sides until caramelized, about 1-1/2 minutes per side.
- Place fanned avocado on grilled bread and drizzle with Sinful Citrus Vinaigrette. Add Dukecumber Pick de Gallo and top with Scallop.

Sinful Citrus Vinaigrette

Ingredients:

1 egg, 2 Tbsp fresh whole garlic cloves; 2 Tbsp fresh basil leaves, stems removed; ¾ tsp kosher salt; 1 ½ tsp fresh cracked black pepper; 1 cup + 2 Tbsp extra virgin olive oil; and ½ cup fresh squeezed lemon juice.

Directions:

Place egg in food processor and blend for 2 minutes until frothy. While mixing, blend in garlic and basil until smooth. Add salt and pepper. In a thin, constant stream, slowly add olive oil (too fast and the dressing will separate). Add lemon juice and mix just until smooth.

Dukecumber Pico de Gallo

Ingredients:

1 cup ripe tomato diced; ¼ cup green onions, green parts only, diced small, 1 cup cucumber, peeled, seeds removed and diced small; ½ tsp crushed red pepper; juice of 1 lemon, ½ tsp kosher salt, ¼ bunch cilantro, stems removed, diced medium.

Directions:

This one's simple. Just mix well and refrigerate.

Tips:

Sustainable only please: Try to find Alaska Weathervane Scallops in your frozen food aisle. Yes, frozen. Fish frozen within 48 hours of catch has a fresher flavor than “fresh” fish that may be older than you think. If you have a fishmonger you trust, buy all means purchase from them.

To learn more about Duke's Seafood or enjoy the full collection of recipes by purchasing Duke's Seafood's cookbook, “***As Wild As it Gets; Duke's Secret Sustainable Seafood Recipes***” visit us at www.dukesseafood.com.

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