

”ONLINE KICK” SCALLOP TOSS yields 4 portions
recipe developed by The Clever Cleaver Brothers®

16 sea scallops

Marinade

1/2 cup Colavita Extra Virgin Olive Oil
juice of 1 lemon
1 teaspoon dry dill
1/4 teaspoon salt
1/8 teaspoon black pepper

Toss

1/4 cup butter
1/4 cup Colavita Extra Virgin Olive Oil
4 cloves minced garlic
1/2 cup sliced green onion
1/4 cup diced red onion
1/2 cup diced tomato
1/2 cup sliced fresh basil
1/4 teaspoon salt
1/8 teaspoon black pepper

1. In a mixing bowl, combine the Marinade ingredients.
2. Drain the scallops and add to the bowl. Gently toss to coat the scallops. Cover and refrigerate for a half-hour maximum.
3. Preheat the barbecue grill to medium. Remove the scallops from the marinade and grill until firm, **but not overcooked.**
4. Melt the butter in a saucepan. Pour melted butter in a bowl and add the remaining Toss ingredients. Combine.
5. Remove the cooked scallops from the grill and add to the bowl. Gently toss and enjoy with garlic bread.

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