

## *Sesame-Crusted, Pan-Seared Scallops with Asian Vinaigrette on Salad*

*Yield: 4 servings*

- 1 tablespoon finely grated fresh ginger
- 2 garlic cloves, minced
- 1 green onion, minced
- 2 tablespoons cilantro leaves, minced
- 1 tablespoon rice wine vinegar
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 2 tablespoons canola oil, divided
- 1 tablespoon sake or rice wine
- 12 sea scallops, large
- salt and pepper
- ½ cup sesame seeds
- 4 cups mesclun salad mix

Asian vinaigrette:

In a bowl add ginger, green onion, cilantro, rice wine vinegar, sesame oil, soy sauce, 1 tablespoon of canola oil, and sake. Whisk ingredients together. Save.

Season scallops with salt and pepper. Place sesame seeds on plate. Pat down top and bottom sides of each scallop in sesame seeds.

In a sauté pan, over medium-high heat, add remaining tablespoon canola oil. When oil is hot, add scallops, placing them crusted-side down. Sear for approximately 1 minute, or until sesame seeds brown. Turn and sear on other sesame-crusted side for 1 minute. Place on top of mesclun salad and drizzle with Asian vinaigrette dressing.

Chef Dominador Valeros  
Hampton, VA

*Recipe from "Chefs' Seafood Symposium" archives,  
courtesy of Virginia Sea Grant, Virginia Institute of Marine Science,  
[www.vims.edu/adv/seafood](http://www.vims.edu/adv/seafood)*

