

Grilled Scallops with Dill Butter and Heirloom Tomatoes

Recipe by Chef Ben Lierman, ClarkAppliance.com



4 each scallops, 6 Ct.

Extra virgin olive oil

Kosher salt and ground pepper

2 each Heirloom tomatoes, cut into 12 slices

2 T fresh chives, chopped thin

Dill butter:

4 T butter, softened very soft

2 T Parmesan cheese, grated

1 T fresh dill, chopped

1 tsp. lemon zest

1 tsp. shallot, minced

2 tsp. white wine

Preheat your grill to high heat. In a bowl mix the butter, parmesan, dill, lemon zest, shallot, wine and pepper. Reserve until ready to serve. Slice the tomatoes to yield 12 nice slices. Place three slices on each plate in a clover leaf pattern, and sprinkle with some fresh black pepper and a little sea salt. Brush the scallops with olive oil and sprinkle with fresh ground pepper. Grill the Scallops quickly at high heat to get some browning without overcooking them. When they are cooked on both sides place one scallop on each plate and top each with a dollop of the dill butter. Sprinkle each plate with some of the chives and serve. Serves 4.