

Pan Seared Cold Smoked Scallops

Serves 2

What better way to showcase the capabilities of your charbroiler than through these beautiful golden-hued scallops? We like to serve this deeply aromatic and flavorful shellfish dish over seaweed salad.

Ingredients

- 1 ½ cups [Soy Ginger Marinade](#)
- 12 large scallops, totalling about 18-20 oz.
- 2-3 Tbsp. clarified butter

Method

Charbroiler: Smoking Process, followed by a 5-10-in. Flame Height

- Marinate the scallops in the Soy Ginger Marinade for about 15 minutes.
- To smoke the scallops, build a low combustion fire in the rear part of the firebox. Spritzing the fire with water or adding slightly wet wood to the fire will assist smoke management and prevent ignition of an open flame. The goal is to create cold smoke, not flames.
- Once the charbroiler is smoking, remove the scallops from the marinade and place them on a baking screen or in a perforated hotel pan. Set the screen or pan on the grill grates and smoke for 20-30 minutes, or until the scallops have a strong smoky aroma. Remove the scallops from the smoke and set aside.
- Build a fire in the rear part of the charbroiler. Add the clarified butter to a large sauté pan. Once a 5-10-in. flame height is achieved, place the sauté pan on the grill grates towards the front of the broiler. Once the butter begins to brown, add half of the scallops to the pan. Cook for about 3 minutes per side, or until the scallops are nicely caramelized. Remove the scallops from the pan and repeat the cooking process with the remaining scallops, adding additional clarified butter as necessary. Serve immediately.

Garnish with toasted sesame seeds.



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