

Broiled Scallops

Ingredients

1 1/2 pounds bay scallops
1 tablespoon garlic salt
2 tablespoons butter, melted
2 tablespoons lemon juice

Directions

Turn broiler on.

Rinse scallop and place in a shallow baking pan. Sprinkle with garlic salt, melted butter or margarine and lemon juice.

Broil 6 to 8 minutes or until scallops start to turn golden.

Remove from oven and serve with extra melted butter or margarine on the side for dipping.

Source : allrecipes.com