

# 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](http://allrecipes.com)