



"Crystal River Scallops"

1 lb. scallops

Salt

2 tbsp. butter

1 tsp. hot Sauce

Garlic to taste

Pepper

1 tsp. Worcestershire Sauce

Parmesan cheese

In large iron pan saute' scallops in butter over medium heat. Add worcestershire sauce, hot sauce, garlic, salt and pepper to taste. Remove pan from heat and cover scallops with generous amount of parmesan cheese, place on broiler section and heat until cheese melts and turns golden brown. Serves 4.

Jane Burdette

"Panacea"