

A Favorite Recipe From Stan's Fish Sandwich Restaurant

***Salad Greens with
Grilled Scallops and Brie***
(Serves 6)

1# sea scallops, coated with olive oil and garlic
_ cup olive oil
_ cup balsamic vinegar
1 T. brown sugar
6 cups mixed salad greens, torn
1/3 cup walnuts, toasted for extra flavor
Enough brie for one small wedge on each salad

For dressing, add olive oil, balsamic vinegar, and brown sugar together. Mix well and chill until ready to dress salad.

To grill scallops: Coat scallops with olive oil. Grill scallops on hot grill about 2 minutes each side or until done. Splash with a small amount of balsamic dressing when done.

To serve, arrange greens on salad plates and place brie wedge on top of salad. Top with grilled scallops and balsamic dressing. Garnish with toasted walnuts.

Note: If making a large salad, all may be tossed together in a large salad bowl.