



Our *Botanically Infused Salt Blends* combine the purest sea salts with our Culinary Essential Oils & Botanicals, and elevate your culinary & cocktail creations resulting in complexity of flavor using few ingredients. Bring balance to foods whether starting, layering, or finishing your dishes & drinks.

JASMINE DUSTED SEARED SCALLOPS

INGREDIENTS:

1 to 1¼ pounds dry **Sea Scallops**
{approximately 16}
2 teaspoons unsalted pastured
Butter
2 teaspoons good quality **Olive Oil**
A few pinches of **TB Jasmine Long
Pepper Botanical Savory Blend**

TB | TidBits: *Pair with our Coconut Brown Jasmine Rice and Ginger Ghee Sautéed Spinach for an exotic, but light and elegant meal.*

METHOD:

Remove the small side muscle from the scallops, rinse with cold water and thoroughly pat dry.

Add the butter and oil to a 12 to 14-inch sauté pan on medium high heat. Gently dust the Jasmine Long Pepper BSB on both sides of the scallops. Once the pan is very hot, gently add the scallops, making sure they are not touching each other.

Sear the scallops for 1½ minutes on each side. The scallops should have a ¼-inch golden crust on each side while still being translucent in the center.

Serve immediately.

cultivate. cook craft celebrate.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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