



## SCALLOP TOWER

Canned creamed corn  
Flour  
Egg  
Baking powder  
Olive oil  
Fresh scallops  
Garnishes



### **Methodology:**

Put olive oil in skillet and start on stove. Mix corn, flour, egg and baking powder. Drop by spoonfuls into hot oil and fry until crisp to make fritters.

While cooking fritters, remove scallops from refrigerator, clean, remove fritter from skillet, toss in scallops with a little more olive oil, cook quickly until white. Drain on paper towel. Have items like mayo, tabasco, lemon, etc. handy and mix up sauce. Plate fritter, pile scallops on top and garnish.

### **Tools:**

Skillet, medium bowl, spoon, spatula, colander, paper towels, small bowl, spoon, plate.