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10/23/53



DEPARTMENT OF THE INTERIOR  
INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

For Release OCTOBER 22, 1953

FOR FOOD EDITORS

SCALLOPS FOR DINNER - IN - A - HURRY

October is a busy, busy season, with school and club meetings, temporarily discontinued during the hot summer months, once more in full swing. So we are all looking for the makings of a "good-dinner-in-a-hurry" for those afternoons we arrive home so late.

A perfect solution is scallops, either pan-fried or deep-fat fried. Either way they can be cooked in a few minutes and are ready to serve.

Here's a recipe for delicious fried scallops developed and tested by the home economists of the Fish and Wildlife Service.

Don't overlook the fact that the preparation for frying can be done in advance--dip the scallops in beaten egg and roll in crumbs. Spread on a plate, cover with wax paper and put in the refrigerator. When you hurry home, there they are just waiting to be fried!

FRIED SCALLOPS

- 2 pounds scallops
- 2 eggs, beaten
- 2 tablespoons milk
- 1 teaspoon salt
- Dash pepper
- 1 cup dry bread crumbs or cracker crumbs

Drain scallops. Combine egg, milk, and seasonings. Dip scallops in egg mixture and roll in crumbs.

Pan-Fried--Fry scallops in hot fat until brown on one side, turn carefully and brown other side. Cooking time about 4 to 6 minutes, depending on the size of the scallops. Drain on absorbent paper. Serve plain or with a sauce. Serves 6.

Deep-Fat Fried Scallops--Fry scallops in a basket in deep fat, 375° F., for 2 to 3 minutes or until brown. Drain on absorbent paper. Serve plain or with a sauce. Serves 6.

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