

# Cold Scallop Appetizer

**Category:** Appetizer

**Servings:** 8

**Rating:** 10

**Source:**

## Description:

Try a crisp cold Pinto Gris with this.

## Ingredients:

shallots	1 Tbsp, minced
dijon mustard	2 tsp
walnut oil	2/3 c.
lemon juice	6 Tbsp
sugar	1/2 tsp.
salt	to taste
white pepper	fresh ground, to taste
scallops	2 lbs, cut in bite-size pieces
butter lettuce	at least 1 large leaf for each serving
tomato	thin wedges
avocado	thin wedges
parsley	finely chopped

## Instructions:

Combine shallots, dijon, walnut oil, lemon juice, sugar, and salt and pepper in a blender or food processor. (If you don't have walnut oil put a few walnut halves in some vegetable oil, warm in the microwave, let the walnuts steep for a couple of hours in the oil, then strain it).

Simmer scallops in water until transparent but still tender (about 1 minute: do not overcook). Drain and place in a medium mixing bowl. Cover with Walnut Oil Vinaigrette and refrigerate till ready to assemble.

When ready to serve, arrange a portion of scallops on a lettuce leaf on each salad plate and alternate tomato and avocado slices around the scallops. Sprinkle vinaigrette over all and top with a sprinkling of finely chopped parsley.