

## Sauteed Sea Scallops

1 LB        Sea Scallops  
1/4 TSP.    Salt  
1/4 TSP.    Pepper  
1/4 CUP    Flour  
3 TBSP.    Olive Oil  
2 TBSP.    Minced Green Onions  
1/4 CUP    Dry Vermouth  
1/4 CUP    Margarine  
JUICE       1/2 Lemon  
1TBSP      Minced Parsley

*Rinse scallops with cold water: pat dry. Coat with mixture of salt, pepper, and flour. Heat oil in large skillet until hot. Saute' scallops in oil over high heat 4 minutes. Add green onions and vermouth and cook 1 minute more. Remove scallops to serving platter and keep warm. Add margarine to skillet with whisk to form sauce. Stir in lemon juice and parsley: heat through and pour over scallops.*