

## STEAMED SWIMMING SCALLOPS WITH VERMICELLI



1. In a large bowl, add 1 cup of boiling water and soak the vermicelli until soft.
2. To shuck your scallops, remove scallops from shells. Pop them open with a butter knife, clean the shell, wash and clean the scallop leaving just the white meat or “adductor”. Discard half the shells.
3. Put the scallop meat in a mid-sized bowl with the cooking wine. Let marinate for 10 minutes.
4. Pour a few inches of water into a large pot and set up your steamer. Arrange your remaining shells on the steamer, and place a forkful of vermicelli onto each shell. Place the scallop meat on top of the vermicelli. Don’t turn on the heat just yet!
5. Heat 1 tablespoon of oil, and saute garlic until fragrant. Add the white portion of the green onions and stir fry for 1 minute. Remove from heat, and add soy sauce, salt, and sesame oil.
6. Spoon the garlicky oil on top of the scallops along with the chopped chili pepper.
7. With all the scallops ready to go, now turn on your heat! Steam for 8 minutes.
8. Remove from heat and garnish with green onions.

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