

Potato Crusted Sea Scallops

Ingredients

5 ea Eggs
1 1/3 cups Potato Flakes
1 1/3 cups Seasoned Bread Crumbs
1tbsp Salt
1 tsp White Pepper
5 lbs Sea Scallops
1/2 cup Butter
1/4 cup Vegetable Oil



Directions

In a shallow bowl, beat the egg. In another bowl, combine the potato flakes, breadcrumbs, salt and pepper. Dip scallops in egg, then roll in potato mixture. In a large skillet, heat butter and oil over medium heat. Add scallops; cook for 4-5 minutes or until scallops are opaque and coating is golden brown, turning once.