

## Scallop Salad

- 8 ounces sea scallops
- 1 avocado
- 1/3 cup light olive oil, plus a little extra for broiling
- Salt and white pepper to taste
- 1 cup cherry tomatoes, halved
- 2 tablespoons chopped chives
- 2 teaspoons freshly squeezed lime juice
- 1 ½ teaspoons Dijon mustard
- 1 small shallot, peeled and minced

*This is a nice salad to serve as the first course for a dinner party. The key to the salad dressing is to whisk the olive oil [at room temperature] very slowly into the mustard [also at room temperature] to form an emulsion and then add the shallots and lime juice.*



Preheat the broiler. Lightly brush the scallops with olive oil and sprinkle with salt and pepper. Place on a baking tray five inches from the heat. Broil about one minute on each side. Keep an eye on them; they cook quickly. Remove from the baking tray and allow to cool, about five minutes. Slice the scallops into one-eighth-inch pieces. Place in a glass bowl and toss with the cherry tomatoes and chives.

In a small bowl, whisk the one-third cup olive oil, lime juice, mustard, and shallot. Pour the dressing over the scallops and tomatoes. Toss to combine. Taste for salt and pepper.

