

FRIED SCALLOPS**Yield** 100**Portion** 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
269 cal	24 g	18 g	11 g	51 mg	769 mg	44 mg

Ingredient**Weight****Measure****Issue**

SCALLOPS,SEA,RAW	30 lbs	2 gal 1 qts	
FLOUR,WHEAT,GENERAL PURPOSE	4-3/8 lbs	1 gal	
SALT	5-1/8 oz	1/2 cup	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
PAPRIKA,GROUND	1/2 oz	2 tbsp	
MILK,NONFAT,DRY	7/8 oz	1/4 cup 2-1/3 tbsp	
WATER,WARM	1 lbs	1-7/8 cup	
EGGS,WHOLE,FROZEN	1-1/4 lbs	2-1/4 cup	
BREADCRUMBS	2-7/8 lbs	3 qts	

Method

- 1 Wash scallops thoroughly; cut large ones in half. Drain well.
- 2 Dredge scallops in mixture of flour, salt, pepper and paprika; shake off excess.
- 3 Reconstitute milk; add eggs.
- 4 Dip floured scallops in milk and egg mixture. Drain.
- 5 Dredge scallops in crumbs until well coated.
- 6 Fry 3 minutes or until golden brown in 350 F. deep fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.