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FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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SCALLOPS HAWAIIAN STYLE

Scallops, one of America's favorite shellfish are plentiful and, more important, moderately priced this winter, according to reports from the Fish and Wildlife Service.

There are two varieties of scallops on the market. The small, tender, bay scallops are taken from the inshore bay waters while the large, succulent, sea scallops are found on the offshore banks of the North Atlantic Ocean. Both are delectable when baked, broiled, or fried. Unlike the oyster and clam, only the large muscle which opens and closes the shell of the scallop is used.

The home economists of the Service offer the following scallop recipe as an ideal way of preparing the appetizing, nutritious, and economical shellfish.

SCALLOPS HAWAIIAN STYLE

- 1 pound scallops
- 1 teaspoon salt
- $\frac{1}{4}$ cup butter or margarine, melted
- 6 tablespoons brown sugar
- $\frac{1}{2}$ cup pineapple juice, drained from slices
- 6 slices pineapple

If scallops are large cut in half. Sprinkle scallops with salt. Make a syrup of butter, sugar, and pineapple juice. Dip scallops and pineapple slices in syrup. Place pineapple on a shallow well-greased baking dish with 3 or 4 scallops in center of each slice. Bake in a moderate oven, 350° F., for 25 to 30 minutes, basting once. Serve immediately. Serves 6.

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