

Tea Smoked Scallops

These make a simple and quick appetizer. You will need a cold smoke gun.

Time: 15 minutes

Serves 2



Tea Smoked Scallops

- 1/4 Cup low sodium soy sauce
 - 1/4 Cup sugar or WheyLow
 - 4 fresh sea scallops
 - 1 Tbls. Butter
 - 1 Tbls. Olive oil
 - salt and pepper
 - 5 spice powder
 - 1 tea bag of Chai tea
1. In a small sauce pan dissolve the sugar or WheyLow in the soy sauce, set aside to cool
 2. Thoroughly dry and lightly season the scallops on both sides with salt, pepper and the 5 spice powder.
 3. Heat the butter and oil in a small skillet over medium-high heat. Cook the scallops until nicely browned and

cooked through – about 2 minutes per side.

4. Cut open the tea bag and load the smoke gun with the loose tea
5. Place the scallops in a small glass dish and cover with plastic wrap. Place the smoker tube under the plastic and light the tea. Smoke for 1 minute and remove the plastic wrap.
6. Place 2 scallops on each small serving plate and garnish the plate with the soy glaze.
7. Serve immediately.

Note: Only smoke the scallops for 1 minute. Allow the scallops to sit in the open for 2-3 minutes while you plate them and garnish. This allows the bitter parts of the smoke flavor to dissipate.