

Seared Scallop Martini Salad

- 3 – 4 cups mixed greens
- 12 sea scallops, patted dry
- 4 T black and white sesame seeds
- 1 T extra-virgin olive oil
- 8 dilly beans (pickled green beans)

Dressing

- 2 T lemon juice
- 1 t dry vermouth
- 2 T good quality vodka
- 1 t caper juice
- 2 T extra-virgin olive oil
- 8 – 10 jalapeno-garlic green olives, coarsely chopped
- salt and pepper to taste

Coat both sides of each scallop with sesame seeds while heating a cast-iron frying pan over medium-high heat. Sear scallops in olive oil, turning once. Mix all ingredients for dressing immediately before serving (use a martini shaker if you wish!) and loosely pile lettuces into martini glasses. Place scallops on top of greens and garnish with dilly beans.