



How to Shuck Fresh Wild Scallops

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The Aim:

To cut the muscle along where it is connected to the shell.

Step 1:

Turn the shell so that the 'lip' is facing up. Hold the shell's hinge (the straight edge) between your thumb and forefinger and press the scallop down onto a table for stability.

Step 2:

Insert a sharp knife into the small gap at the side of the shell close to the hinge.

Step 3:

Press the knife against the inside of the bottom shell wall and sweep the blade down from top to bottom. You should feel it cutting across the muscle that holds the shell shut.

Step 4:

Open the shells and twist the other side off. What is left is the skirt, scallop meat, roe and guts (small black ball).

Step 5:

With the knife, cut the black ball (guts) from the rest, or remove skirt also if preferred.

Step 6:

Cook!