



## Asian-Style Glazed Scallop Canapés

**Yield:** 12 canapés  
**Preparation:** 20 minutes  
**Cook:** 2 minutes  
**Refrigerate:** 4 hours

**Ingredients:**  
 2 tablespoons vegetable oil  
 6 large sea scallops  
 1/2 teaspoon fine sea salt  
 1/2 teaspoon ground black pepper  
 1/2 teaspoon butter  
 1/2 teaspoon plus 1 teaspoon fresh lime juice, divided  
 1/2 cup Thai sweet chili sauce, such as Maggi Taste of Asia  
 1/2 cup soy sauce  
 12 rice crackers with seaweed, such as Ka-Me  
 Garnish: fresh cilantro

**Instructions:**  
 In a medium sauté pan, heat vegetable oil over medium heat until it shimmers. Blot scallops dry on paper towels. Season with salt and pepper. Using tongs, sear scallops in hot oil, and immediately reduce heat to medium. Let scallops cook, undisturbed, for exactly 1 minute.

- Turn scallops over, and cook for exactly 1 minute on other side. During that minute, add butter and 1 tablespoon lime juice. As soon as butter melts, spoon juices over scallops as they cook. At the end of second minute, immediately transfer scallops to a plate lined with paper towels. (Exterior of scallop should look caramelized, but interior should be tender and white.) Let scallops cool completely. Cover tightly, and refrigerate until cold, at least 4 hours.
- Using a sharp knife, cut scallops in half horizontally to make 12 scallops.
- In a small bowl, combine sweet chili sauce, soy sauce, and remaining 1 teaspoon lime juice, stirring to blend. Set aside.
- Place a chilled scallop on each rice cracker. Brush scallops with sweet chili glaze.
- Garnish with cilantro, if desired.
- Serve immediately.

**MAKE-AHEAD TIP:** *Scallops can be cooked earlier in the day and refrigerated until serving time. Sweet chili glaze can be made earlier in the day and refrigerated until serving time. Assemble canapés just before serving so rice crackers don't become soggy.*

## Asparagus-Prosciutto Crostini

**Yield:** 12 canapés  
**Preparation:** 25 minutes  
**Bake:** 5 minutes

**Ingredients:**  
 12 (1/4-inch) slices French baguette  
 1 tablespoon olive oil  
 1/4 cup cream cheese, softened  
 2 tablespoons finely chopped fresh asparagus  
 1/4 teaspoon ground black pepper  
 12 (6-x-1-inch) strips prosciutto  
 12 asparagus curls (see Kitchen Tip on facing page)

- Preheat oven to 350°.
- Line a rimmed baking sheet with parchment paper.
- Place baguette slices on prepared baking sheet. Lightly brush tops of bread with olive oil.
- Bake until light golden brown, approximately 5 minutes. Let cool.
- In a small bowl, combine cream cheese, chopped asparagus, and pepper, stirring until blended. Spread 1 teaspoon cream-cheese mixture onto each cooled crostini. Ruffle a prosciutto strip onto each crostini. Top with a curl of asparagus.
- Serve immediately.