

## **Bay Scallops**

Mild and sweet, bay scallops are considered the best-tasting of the scallop species. Raw, the lean, cork-shaped meat is translucent, with color ranging from creamy to pink. The texture should be firm and moist, not slippery or spongy. Cooked meat is opaque white and firm. Top-quality scallops should have an ivory translucence and elastic springiness that allows them to keep their shape. Fresh bay scallops smell sweet and seaweedy.



## **Product Details**

Pack Size	Various
Cooking Methods	Bake, Broil, Fry, Poach, Sauté, Steam
Texture	Medium/Firm
Flavor	Mild/Moderate
Availability	November - January
Scientific Name	Argopecten irradians
Website	https://bit.ly/3RjhcRE
Location	Canada, China, United States
Econion	