

# BON APPETIT Y'ALL BY CARLTON

*Sassy Sauces, Seasonings Sweets and Savories*



## **Grilled Artisan Cheddar & Champagne Grape Jelly Sandwich**

1 crusty rustic roll  
2 tablespoons top-*Bon Appetit Y'all Champagne Grape Jelly*,  
2 teaspoons extra-virgin olive oil  
Flaky sea salt  
3 ounces artisan American Cheddar, cut into 3 thick slices

### Directions

1. Heat t a ridged grill pan or large skillet over medium heat.
2. Using a serrated knife, cut the roll in half horizontally. Spread each cut side of the roll with 1 tablespoon of the *Bon Appetit Y'all Champagne Grape Jelly*, drizzle the jelly with 1 teaspoon of the oil, and season it with the salt. Arrange the Cheddar pieces on the bottom roll half, being sure that the cheese does not hang over the sides of the roll. Cover it with the remaining roll half, jam-side down.
3. If using a ridged grill pan or skillet, place the sandwich in the pan and top it with a cast-iron skillet or heavy saucepan. Cook until the underside is toasted, about 2 minutes. Flip the sandwich over, top it with the cast-iron skillet again, and cook until the other side is toasted and the cheese is melty, about 2 minutes more.
4. Cut the sandwich in half and serve it hot.

# Pan-Seared Lemon and Garlic Scallops

## *Ingredients*

12 medium sea scallops  
1 teaspoon salt, or more to taste  
5 tablespoons clarified butter (ghee), warm (See Below)  
1 1/2 tablespoons *Bon Appetit Y'all Lemon Garlic Seasoning*  
3 tablespoons clarified butter (ghee) (See Below)  
Chopped fresh dill or parsley for garnish

## *Directions:*

Step 1: Place scallops in a bowl and sprinkle with salt. Cover and let rest in the refrigerator for 30 minutes.

Step 2: Combine 5 tablespoons warm butter, *Bon Appetit Y'all Lemon Garlic Seasoning* in a bowl; whisk until combined. Let sit at room temperature for 30 minutes.

Step 3: At the same time, remove scallops from the refrigerator and let come to room temperature, about 20 to 30 minutes.

Step 4: Melt 3 tablespoons butter in a nonstick pan over medium-high heat, making sure it does not smoke. Brush scallops with garlic mixture and add to the pan. Cook until the bottoms begin to sear and turn golden, about 2 minutes. Flip scallops, brush with garlic mixture, and cook another 2 minutes. Remove scallops from the heat and let them continue to cook while they rest, off the heat, for 5 more minutes. Plate and serve.

## *HOW TO MAKE CLARIFIED BUTTER:*

*In a small saucepan over low heat, warm butter without boiling or agitation of any kind. As the butter melts, the solids rise to the top and water sinks to the bottom. Sometimes the solids appear to bubble up from the bottom. When the butter is melted, skim the milk solids from the top using a ladle or slotted spoon. When the skim solids have been removed, transfer the butterfat to a clean saucepan or bowl using a ladle. Leave the water in the bottom of the original saucepan. 1 pound of whole butter will yield approximately 12 ounces clarified butter. The clarified butter can be kept in the refrigerator or freezer.*

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