



Spicy Sausage and Scallops

4 oz chorizo sausage (not the salami), cut in 1/8-inch rounds

1 lb small scallops (halve them to make 2 thinner disks if they are very fat)

1/2 lemon, juiced

1 teaspoon Lords of Salt Pinot Noir sea salt

4 tablespoons freshly chopped parsley leaves

Dry-fry chorizo in a hot pan until crisped on either side: this should not take more than 2 minutes and the chorizo will give out plenty of its own oil.

Remove chorizo to a bowl and fry scallops in chorizo oil for about 1 minute a side.

Return chorizo to pan with scallops, add lemon juice and let bubble for a few seconds before arranging on a serving plate and sprinkling with pinot noir sea salt and parsley