



Community Spice Company Spice Blends

Community Spice Company was founded by nurse Janis Callon in 2010. She comes from a family of foodies. Distressed by the poor quality and the outrageously salty spice blends typically found in the stores, she became adamant to make a healthy low sodium flavored spice blend line that used premium ingredients with realistic labeling for serving sizes.



Ingredients

Serves 2

- ◆ 4 scallops
- ◆ 2 – 3 tsp. SNP 400 rub from Community Spice Company
- ◆ 1/2 of a 1/4" thick slice of pancetta
- ◆ 3 tbs. dry white wine
- ◆ 1 tsp. unsalted butter
- ◆ Thyme leaves

Instructions

1. Wash and dry the scallops. Sprinkle and rub one side with the SNP 400 and pat down on the top of the scallops.
 2. Dice the pancetta into 1/4" pieces and sauté in a small skillet on medium-high heat. Push the pancetta off to the side in the skillet and saute the scallops, rub side down first, about 3 minutes.
 3. Turn the scallops over and sauté for one minute, then add the white wine and finish cooking for 2 more minutes or until scallops are just a bit firm and done.
 4. Remove the pan from the heat and swirl in the butter. Pour sauce over scallops and garnish with the fresh thyme leaves.
- * Serve with a slice of a good baguette so you can mop up the wonderful flavorful sauce, and be in heaven!

Notes