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## *Scallop Casserole*

- 20 Town House crackers
- 2 tablespoon minced fresh parsley
- 1 Tablespoon minced fresh oregano
- 1 large garlic clove, minced
- 1/4 teaspoon cayenne pepper
- 2 oz butter, melted
- 1 pound sea scallops (cut in half, if large) or 1 pound bay scallops
- 4 oz sharp Cheddar cheese, grated
- Paprika

Preheat oven to 350. Crush crackers into fine crumbs. Place crumbs, parsley, oregano, garlic and pepper in a mixing bowl and combine well. Stir in melted butter. Add scallops and cheese and mix well. Spray or butter a 2-quart baking dish or 4 individual ramekins. Fill with scallop mixture. Sprinkle with paprika. Bake for 15 minutes. Serves 4.