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Baked Scallops au Gratin

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1/2 pound sea scallops

1/3 cup Japanese breadcrumbs (panko) or fine, dry breadcrumbs

2 tablespoons butter, melted

1 tablespoon fresh lemon juice

1 small garlic clove, finely minced

1/4 teaspoon salt

1/4 teaspoon freshly ground black pepper

Place scallops in a lightly greased 1-quart baking dish. Combine breadcrumbs and remaining ingredients, and sprinkle over scallops. Bake at 425° for 15 minutes or until scallops are opaque and topping is golden.

Yield: Makes 2 servings