

Recipe 1

Name: Pan-Seared Scallops

Description: Fresh Pacific Coast Scallops seared and served on an Herbed Potato Cake with Crispy Bacon and Sundried Tomato Buerre Blanc.

Serving Size: One Portion

Ingredients:

3 each U-10 count Dry Pack Scallops

2 Tbsp. Unsalted Butter Prints

2 slices of Thick Cut Bacon

Freshly shredded Yukon Gold Potatoes

3 eggs

1 oz. Freshly Chopped Chives

1 oz. Freshly chopped Shallots

1 oz. Sundried Tomatoes (I prefer the ones packed in oil for this recipe)

½ Lemon

2 oz. Your favorite White Wine

Salt & Pepper

Instructions:

Place Bacon on an ungreased sheet pan and bake in the oven at 375 degrees until crispy. Drain fat and remove. While the bacon is in the oven, grate 1 yukon gold potato into a mixing bowl. Add 3 eggs and freshly chopped chives to the mixing bowl. Mix well, and lightly season with salt & pepper.

In a pre-heated medium skillet, melt some butter and lightly brown the shallots. Add the sundried tomatoes, and stir. Add your favorite white wine to the pan and allow the sauce to reduce for just a few minutes. Smooth the sauce out with a tablespoon of butter and lightly season with salt & pepper. Add the juice of ½ a lemon and set the sauce aside.

In another pre-heated skillet, add butter and the three scallops. You want to sear these scallops on top and bottom and depending on how thick they are, you may want to sear all the way around. It is very important that you cook your scallops, but never over cook them. Scallops can be consumed undercooked as long as you can ensure their freshness.

In yet another pre-heated skillet, while the bacon is in the oven, the sauce is complete, the scallops are cooking, you want to cook a 3 ounce portion of the potato pancake. Use a ladle to add the pancake into the buttered hot skillet. This should cook just like a pancake and turn after about three minutes on one side until desired doneness.

To serve, place the pancake in the center of the plate, add the crispy bacon slices on top, position the three scallops next, and then lightly pour the sauce over the scallops. Serve Immediately!