



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 37

Coquilles St. Jacques au Gratin (Sea Scallop Gratin)

This French inspired dish is sure to impress. It's one of those dishes that tastes difficult and decadent, but in actuality, is not too challenging to prepare. One of the secrets to success is to be sure to use sea scallops instead of bay scallops.

Bon Appetit!
-George



(photo by Marc-Henri)

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Coquilles St. Jacques au Gratin (Sea Scallop Gratin)

PREPARATION

- 1 - In small mixing bowl, toss the bread crumbs with 1 tablespoon of melted butter; mix thoroughly and set aside.
- 2 - In another small bowl, combine the cheese, mayonnaise, wine and parsley. Mix thoroughly and set aside.
- 3 - In a skillet over medium heat, saute scallops in 2 tablespoons of melted butter until opaque. Transfer to a plate lined with paper towels. Preheat broiler for medium/high heat.
- 4 - Reheat the skillet over medium heat and cook the mushrooms and onion in 2 tablespoons of olive oil until tender. Add cheese mixture and return the scallops to the skillet. Cook until heated through and the cheese is melted.
- 5 - Spoon mixture into individual shells (or ramekins) and sprinkle the tops with bread crumb mixture.
- 6 - Broil in a preheated broiler 6 inches from heat for 2-4 minutes or until browned.

INGREDIENTS

- 1/2 cup dry bread crumbs
- 3 tablespoons melted butter
- 6 ounces shredded Gruyere cheese
- 1 cup mayonnaise
- 1/4 cup dry white wine
- 1 tablespoon fresh chopped parsley
- 2 tablespoons GC Farms' extra virgin olive oil
- 1 pound sea scallops, quartered
- 1/2 pound cremini mushrooms, sliced
- 1/2 cup chopped onion

COOK'S NOTE:

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