
Mediterranean Scallops

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 4

Preparation Time: 10 minutes

Start to Finish Time: 20 minutes

6 slices bacon, chopped

2 tablespoons shallots, minced

1 1/2 pounds haricot verts (French green beans)

2 pounds sea scallops, dry

salt and pepper, to taste

3/4 cup vinegar, cider

3/4 cup water

1 clove garlic, minced

1/4 cup sun dried tomatoes, diced

1 tablespoon dijon mustard

1/4 cup heavy cream

1/4 cup pine nuts, toasted

Sauté bacon strips in a heavy large skillet over medium heat until brown and crisp. Add shallots when bacon is almost finished. Cook until transparent. Using slotted spoon, transfer bacon and shallots to paper towels to drain. Reserve skillet and drippings.

Cook beans in large pot of boiling salted water until crisp-tender, about 5 minutes. Drain and transfer to large bowl. Cover bowl loosely with foil.

Heat drippings in reserved skillet over medium heat. Sprinkle scallops with salt and pepper. Working in batches, add scallops to skillet; cook until browned, about 2 minutes per side. Transfer cooked scallops to bowl with beans; cover loosely with foil. Reserve skillet.

Whisk vinegar, water, garlic, sundried tomatoes and mustard into drippings in reserved skillet. Boil over high heat until reduced by half, stirring frequently and scraping up browned bits, about 7 minutes. Stir in whipping cream; bring sauce to boil. Season to taste with salt and pepper.

Add bacon and toasted pine nuts to bowl with beans and scallops; mix gently. Divide mixture among 4 plates.

Drizzle the sauce over each plate dividing equally.

Seafood Entrees