COASTAL CONSERVATION ASSOCIATION
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Seared Scallops
with bacon, corn and tomato

INGREDIENTS:
- 5 slices bacon
- 1 c diced tomatoes
- 1/2 c diced onions
- 4 cloves garlic, minced
- 3 ears fresh corn, scraped
- 1/4 tsp Cajun seasoning
- 1/2 c milk or half-and-half
- 1 tbsp flour
- 1/2 c grated Parmesan
- 1 tbsp canola oil
- Salt, pepper, paprika
- 8 large sea scallops
- Chopped chives

PREPARATION:
Cook bacon, remove from pan, drain on paper towel and reserve all bacon fat.
Add 2 tablespoons of the bacon fat to your sauté pan. Stir in tomatoes, onions, garlic, corn, Cajun seasoning and 3 bacon slices crumbled. Cook about 5 minutes or until onions are soft. To same pan, stir in half-and-half, flour and Parmesan. Stirring constantly, cook on medium-low about 3-4 more minutes, or until thickened. Remove from heat, cover to keep warm.
Dry your scallops very well with paper towels. Season on both sides with salt, pepper, and a dusting of paprika. Heat canola oil in a large sauté pan until oil is very hot. Add scallops; cook 1-2 minutes on each side or until golden-brown and firm. Don’t overcook.
To serve, add some of your corn mixture to the plate, top with scallops, garnish with chives and remaining crumbled bacon. SERVES 2 LARGE PORTIONS.

- Recipe and photos by Heather Peterek, Staff Seafood Enthusiast