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Baked Sea Scallops

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Ingredients

1 1/2 pounds sea scallops
3 tablespoons butter
3 tablespoons dry white wine,
room temperature or warmer
1 tablespoon Dijon mustard

1/4 cup chopped fresh parsley
2 tablespoons chives, snipped
1 garlic clove, minced
2 shallots, finely chopped
salt & pepper to taste

Preparation

Divide scallops among 4 individual ramekins or a 10-inch gratin dish.

Melt butter and mix with wine and mustard. Mix parsley and chives together, set aside two teaspoons and stir the rest into butter mixture.

Add seasonings, pour over scallops and cover with foil. The scallops can be prepared up to 4 hours in advance and refrigerated.

Preheat oven to 375°F. Bake 15-25 minutes or until scallops liquid froths. Sprinkle with reserved parsley mixture. Serve immediately.