

FOXWOODS FOOD & WINE FESTIVAL
JAMES TURCK

NANTUCKET BAY SCALLOP CASSEROLE SPOONS

Serves 4-6

INGREDIENTS:

1 garlic clove, chopped
Pinch minced shallot
½ oz. canola oil
4 oz. Nantucket Bay scallops
6 micro sea beans
2 spears asparagus, blanched, chilled, and sliced very thin
2 oz. white wine
Juice of 1 lemon
1 oz. unsalted butter
½ oz. plum tomato, cut into brunoise
1 pinch minced parsley
1 Tbs. Ritz crackers crumbs, toasted
Sea salt and freshly ground white pepper, to taste

DIRECTIONS:

Sauté garlic and shallots in canola oil until lightly caramelized. Add scallops, sea beans, and asparagus; toss gently. Deglaze pan with white wine and lemon juice. Add butter, tomatoes and parsley, stirring gently until butter is melted into mixture to create pan sauce. Remove from heat. Season to taste with sea salt and white pepper. Using small spoon, gently transfer 1/6th of mixture into each serving spoon (1.5" wide x 2" long plus stem) and garnish with one micro sea bean and pinch of toasted crumbs.