



WINERY & VINEYARDS™

*Seared Scallops with Corn Maque-Choux*

*To Accompany Alma Rosa 2006 Chardonnay, El Jabali Vineyard, Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

For Corn Maque-Choux

2 Tbsp unsalted butter

4 large ears fresh corn, kernels removed

1 c chopped onion

½ c chopped red pepper

1 Tbsp minced jalapeno chile

2 tsp Creole seasoning

1 tsp salt

½ c cream (or half-and-half)

Melt butter in heavy skillet on medium-high heat. Add all ingredients except cream. Saute, stirring, about 10 minutes until soft and “nice”... set aside. Right before turning your scallops (see below) stir in cream and cook another 2 minutes

or so. Remove from heat.

1 doz large sea scallops, trimmed and clean

Salt and pepper

Rice flour, about ¼ c

Butter /olive oil

Mix rice flour with salt and pepper. Add scallops and toss to coat, shaking off excess.

Heat butter /oil in another large heavy skillet. When really really hot, add scallops, sear well and turn over , maximum 4 minutes total (or how you like ‘em)...Spoon corn mixture onto each of 4 plates, top with 3 scallops each,

garnish as desired (chopped parsley, green onions, chives, cilantro, etc.)

(4 large servings)