

Scallops Casino

- ½ lb. sea scallops
- 1 tablespoon minced onion
- 1 large clove of fresh garlic, minced
- ½ medium shallot, minced
- 2 slices of bacon, cut into quarters
- 1 tablespoon of roasted red peppers (jarred or fresh), chopped
- ¼ cup of dry white wine or vermouth
- 2 tablespoons of butter
- 1 teaspoon fresh thyme
- 2 teaspoons fresh parsley
- 1 tablespoon olive oil
- 1 tablespoon of fresh lemon juice
- 2 teaspoons of chicken broth
- 1 tablespoon of grated Asiago cheese (can substitute for Parmesan)
- ½ cup plain breadcrumbs (homemade preferred)
- Kosher salt and freshly ground black pepper

Preheat oven to 450 degrees F (I use my little toaster/convection oven).

In a medium skillet cook bacon until it turns a light golden color. Remove bacon from pan and drain; keep about 2 tablespoons of bacon fat in the skillet and discard the rest. After bacon cools, chop it up and set it aside for later use in the sauce. While the pan is still hot, add the scallops and sear about 1 ½ - 2 ½ minutes on each side so they are a nice golden brown. Set aside.

In a medium mixing bowl combine bread crumbs, Asiago cheese, olive oil, parsley and thyme until well mixed.

Wipe the grease out of the pan (using a paper towel) and return it to the burner. Add a tablespoon of butter and sauté shallots, onion, garlic, bacon and red pepper. Sauté over medium heat for approximately 2-3 minutes (until onion turns translucent). Add white wine cook it down until it reduces to only a small amount of liquid left in the pan. Add lemon juice and chicken broth and simmer for 4-5 minutes. Add a tablespoon of butter (bread crumbs work too) to tighten up the sauce just a little. Taste it and season with salt and pepper accordingly.

Add scallops into the pan and baste with sauce. Push scallops close together in the pan and top with breadcrumb mixture. Bake in oven for about 5 or 6 minutes (making sure scallops are cooked thoroughly but not overcooked) and then turn up your oven to broil. Broil scallops until the breadcrumbs turn a nice dark golden brown. If you want to you can squeeze lemon over the top of your scallops casino before you serve them or you can simply serve extra lemon wedges on the side.