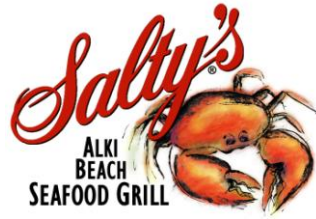


PAN SEARED SCALLOPS WITH BACON JAM AND CHIMICHURRI SAUCE

Chef Jeremy McLachlan



Pan Seared Scallops

Ingredients:

Serves: 3 – 4

8 U-10 Scallops

1 TB Olive oil

Salt and pepper to taste

½ Cup Bacon Jam (Recipe Follows)

¼ Cup Chimichurri (Recipe Follows)

Method:

- 1) Heat a large fry pan to medium high heat.
- 2) Season scallops on either side.
- 3) Place olive oil in the pan and cook scallops until golden brown on either side.
- 4) Spoon Chimichurri onto plate and place scallops on top.
- 5) Top each scallops with the bacon jam and enjoy.

Bacon Jam

Ingredients:

½ Pound Nueske's Bacon, Chopped

½ Each Walla Walla Onion, Minced

1 Clove Garlic, Minced

1 TB Apple Cider Vinegar

1 TB Stone Ground Mustard

2 Sprigs Thyme, Chopped

Method:

- 1) In a large fry pan crisp bacon.
- 2) Add onions and caramelize. Cook garlic for 5 minutes.
- 3) Add Vinegar, Thyme and mustard and set aside for serving.

Chimichurri

Ingredients:

¼ Cup Red Wine Vinegar
1 Each Lemon, Juiced
2 Cloves Garlic
½ Bunch Cilantro
½ Bunch Green Onion
1 Each Jalapeno, Seeded
1 TB Honey
¼ Cup Canola Oil
Salt to taste

Method:

- 1) Add all ingredients except salt and oil into a blender.
- 2) Blend for 2 minutes then add oil.
- 3) Season with salt.

