



## Scallop Gratin with Garlic-Lemon Butter & Chives

*Recipe from Executive Chef Terry Dox*

3 tablespoons chopped fresh parsley	2 garlic cloves, minced
2 tablespoons chopped fresh chives	1½ teaspoon lemon rind
3 tablespoons unsalted butter	1 ½ tablespoons fresh breadcrumbs
1 tablespoon chopped shallots	1½ pounds sea scallops, trimmed

Mix 2 tablespoons of the parsley, and all of the chives, butter, shallots, garlic and lemon rind in a small bowl. Season to taste with salt and pepper.

Preheat oven to 400°. Heat olive oil in large heavy skillet over medium heat. Add breadcrumbs and sauté until crisp and golden, about 6 – 8 minutes. Rub 2/3 of the seasoned butter mixture on bottom and sides of 4 1¼-cup ramekins. Divide scallops among prepared ramekins. Spread remaining seasoned butter atop the scallops in each dish. Top with breadcrumbs and remaining seasoned butter mixture. Put ramekins on large baking sheet and bake until scallops are cooked through, about ½ hour. Sprinkle with parsley and serve hot. About 4 servings.

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