

## Scallops à la John & Judy

Total time 19 min

### Ingredients:

Penne pasta, 1 cup/person  
2 ½ lbs scallops  
¾ cup olive oil  
2 cups butter  
5 to 6 cloves garlic, minced  
1 ½ cup onion, diced  
2 to 3 lbs Fontinella cheese, grated  
4 lemons  
¾ cup dry cooking sherry  
Basil for garnish  
Crusty bread (optional)

### Directions:

Prepare 1 cup of Penne pasta per person.

Put in skillet olive oil, garlic and butter.

Heat and brown garlic.

Add onions and simmer until translucent.

Add scallops and sauté on high for 2 minutes

Add the lemon juice and the sherry to skillet and simmer another 2 minutes.

Sprinkle sweet basil on top.

Serve grated cheese on the side, every one can add as much as they want.

**Its best to have all ingredients ready before starting.**

A good crusty bread to soak up cooking juices goes great with this dish.