

Coquilles St. Jacques

(This recipe serves 4 so may have to be adjusted for more people)

2 tbsp Butter
1 tbsp Lemon Juice
1 to 1 ¼ pounds Scallops (Sea)
2 large garlic gloves, finely chopped
4 tbsp Dry White Wine
2 tbsp Brandy or Cognac
1 cup Heavy Cream
¼ cup grated Parmesan Cheese

Melt butter in a skillet over medium high heat. Add lemon juice and sauté scallops and garlic until scallops are springy to the touch, about 3-5 minutes depending upon size. Remove to a warm serving plate and reserve.

Deglaze pan with wine and brandy and any juice that formed under the scallops. Over medium heat, reduce mixture to consistency of a thick glaze.

Slowly add the cream and simmer until sauce becomes thick.

Add scallops and return to serving temperature.

Divide shallots into shallow serving bowls, pipe the Duchess Potatoes around the edge of the serving bowl.

Sprinkle parmesan cheese on scallops and potatoes and broil until golden brown.