

# HOW TO PREPARE SEARED SCALLOPS

Difficulty Level: 

Yield: 2 Servings

## Ingredients:

1lb. Colossal Scallops ½ Cup Sweet Potato Peeled ½ in. Diced ½ Cup Charred Corn ½ Cup Charred Red Onion ½ in. Diced ½ Cup Charred Shishito Pepper ¼ in. Rings 6 pcs. Bacon ¼ in. Squares	2 tbs. Shallots Minced ¼ Cup Apple Cider Vinegar 2 tbs. Whole Grain Mustard 1tbs. Honey 2 tsp. Dry English Mustard
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## How to prepare the Sweet Potato & Charred Corn Succotash

1. Coat the diced sweet potato evenly with extra virgin olive oil, season with salt and pepper, place on a sheet pan, and roast in the oven at 425°F for approximately 10-12 minutes until soft to the touch.
2. Shuck corn and place on the chargrill over direct flame turning occasionally until all sides are browned, when cool cut the corn vertically off the cobb and reserve.
3. Peel the onion and cut into ½ inch medallions, coat with extra virgin olive oil, and season all sides with salt and pepper. Place onion medallions on a chargrill over direct flame and cook approximately 8-10 minutes on each side until very dark brown and caramelized. When cool cut to ½ inch dice and reserve.
4. Place shishito peppers on char grill over direct flame and cook all sides until dark brown, approximately 2 minutes per side. When cool, cut into ¼ inch rings and reserve.
5. Place all ingredients in a non-stick skillet and sauté over medium heat until hot.

## How to prepare Bacon Vinaigrette

1. Mix the shallots, apple cider vinegar, whole grain mustard, honey and dry English mustard in a bowl and let sit for approximately 30 minutes.
2. Preheat oven to 350°F, place 6 slices of bacon on a sheet pan, bake until crispy (approximately 15 minutes), reserve rendered bacon fat in a mixing bowl.
3. Whisk bacon fat and bacon into the mixture from above the drizzle over seared scallops.

## How to prepare the Scallops

1. Place medium-sized nonstick skillet over high heat on the stove and add 1 tablespoon of vegetable oil to the skillet.
2. Season all sides of scallops with kosher salt and pepper.
3. Place the scallops into the hot oil top side down and sear for approximately 3-4 minutes until golden brown.
4. Turn the scallops with tongs and sear the other side for approximately 3-4 minutes until golden brown.
5. Reserve scallops for plating.
6. Place hot succotash on the plate and top with scallops, drizzle bacon vinaigrette over scallops and enjoy!