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Pan Seared Scallops w/ Corn Relish

Ingredients:

3 cups of corn kernels (a medium ear of corn will produce 3/4 cup of kernels)
Juice of 1 lime
1/4 cup of olive oil
1 medium red onion
1 red pepper
A bit of chopped cilantro
Salt and pepper
2 table spoons of honey or maple syrup
1 teaspoon adobo sauce

Roast the corn on the cob over an open fire or cut it from the cob and toss it in a cast iron pan for a few minutes to try and achieve some color. When the corn has cooled, add the rest of the ingredients.

A note on the adobo: It's smoky and has a kick, so be careful. If you want an extra kick, add the sauce and the smoked jalapeno from the can to a blender and add the pureed pepper. Again, be careful.

Scallops:

1.5lbs 10/12 Dry Sea Scallops
Olive Oil

Remove the little tag on the side of the scallop, it's where the scallop attaches to the shell and can be rubbery. Heat a pan over medium heat with a coating of olive oil; you are not deep-frying the scallops. Dust the scallops with salt and pepper and when the pan starts to smoke, add the scallops one at a time, being careful not to crowd the pan. Sear them for about a minute a side.

You must use dry scallops or diver scallops. It simply means they have not sat in a water preservative solution and will sear well and taste great.

When the scallops are done, place them over the corn relish and enjoy with a cool glass of Chablis.