

Sea Scallops, Chanterelles, Heirloom Tomato-Vodka Sauce, Crispy Prosciutto

Serves 4

4 ea. Slices of prosciutto
2-3 # Heirloom tomatoes
12 ea. Very large sea scallops
2-3 ea. Cloves garlic, sliced
½ # Chanterelle mushrooms

Boyd and Blair vodka

Olive oil

Handful of opal basil

1-2 Tbs. butter

Salt and pepper

1. Pre-heat oven to 250°. Place a baking rack on a sheet pan. Lay slices of prosciutto on rack. Bake until crispy, about 45 minutes. Set aside
2. Blanch and peel tomatoes. Remove core and de-seed. Cut into large chunks.
3. Pre-heat a wide skillet over high heat. Season scallops well with salt and pepper. Sear on one side until golden brown. Turn and sear on remaining side. Hold warm.
4. If necessary, add a splash of olive oil. Add chanterelles and garlic, cooking quickly.
5. Add tomatoes and deglaze with vodka. Cook for a minute or two until the alcohol has evaporated.
6. Stir in basil and butter. Taste and adjust seasonings.
7. Spoon ragout onto four plates. Place scallops atop ragout. Lay crispy pancetta atop the scallops.