

Time for the scallop gallop

By Jerry Marlowe
Special to The Times-Reporter

Holiday greetings to my kind readers.

Have you all noticed how truly wonderful the fresh scallops have been? Our local purveyors of seafood have been doing a terrific job and should be commended for their effort in our culinary behalf. Even if they are previously frozen they are still fine. Please promise yourselves a memorable trip down the scallop lane.

This will also allow me to pay a culinary tribute to my close chef friend Bonnie Winston. We shared many moments of delectable food preparation and this is one of them. Here is what you need to gather up. So saddle up and round up the following ingredients. Let's call it the scallop gallop. But you don't need to be on horseback.

WHAT YOU NEED

- 1 lovely bay leaf**
- 2 tsp each of chopped fresh tarragon, thyme, parsley and cilantro.**
- Chop up a carrot**
- 4 nice fresh shallots or green onions**
- 2 fresh garlic cloves**
- One partridge in a pear tree.**

Wait a minute hold that last ingredient. It's not really a good season for partridges.

Okay now heat up a pan with $\frac{3}{4}$ cup of dry white wine like a Chardonnay or Sauvignon Blanc, plus $\frac{3}{4}$ cup of water.

Now place all those very palatable ingredients in that liquid mixture and bring to a boil and simmer for about 5 minutes. Now here lies the beauty of

this recipe. You can do all of that early in the day — like 5 or 6 hours ahead — and it will be ready for later or even tonight.

Now it's almost dinner time so pour your guests some libations and share a few laughs and food memories. You have time because you also put together some lovely salads earlier already chilled, plated and ready in the refrigerator. We like to dress them at table with some balsamic vinegar and a good Colavito olive oil. Say, on that subject, whatever happened to one of my all time favorite Cleveland ball players Rocky Colavito?

I have Terry Pluto's book called "The Curse of Rocky Colavito." Biggest mistake the

Cleveland Indians management ever made. But I digress. Back to the recipe.

The Scallop Gallop awaits your eager guests. You can either steam them very briefly over some boiling water and wine mixture, or try this. We prefer to use a little clarified butter in a skillet and lightly cook your scallops for just a few minutes, along with some chopped shallots or onion and a dash of cream or coconut milk for added flavor. Some briefly cooked green broccoli or asparagus on the dish is nice with your scallops. So hope you enjoy today's treat.



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