

# Time is right for scallops

By Jerry Marlowe  
Special to The T-R

**R**eady for some scallops? A very kind seaworthy greeting to all you devoted readers.

I must share this week's attempt to lure my readers to take advantage of the nice fresh very large sea scallops I am finding at our local markets.

A number of years ago I was doing a class devoted to this denizen of the deep blue sea.

Everyone seemed to enjoy my variation on the recipe that the now departed Gourmet Magazine featured way back in 2002.

Please give it the old try and let me know if you find it to be edible.

Here's what you will



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need.

The gremolata — it's called — consists of 2 tbs fresh chopped cilantro, a garlic clove minced and about a tsp of the grated zest of a fresh lime. And for the beurre blanc you



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will need 2 tbs minced shallot, 1 tbs grated peeled fresh ginger, 3 tbs fresh lime juice, ¼ cup dry white wine, and a stick of butter, cut into pieces. Plus some white pepper.

Okay here we go. Round

up for four main course servings the following ... 16 sea scallops and remove that tough little muscle on the side of each one.

To make the gremolata: stir the cilantro, garlic and

zest in a small bowl.

Now, make the beurre Blanc: Simmer the shallot and ginger in lime juice and wine in a small sauce pan until it is reduced to about 2 tbs.

Next, whisk in the stick of butter a tbs at a time to make a sauce. Add a little salt and white pepper. It's OK to salt and pepper the scallops.

Now, heat olive oil in a nonstick skillet over moderate heat until hot ... but not smoking. You want to sauté the scallops, turning them once until golden and just cooked through. Four to five minutes total is fine.

Now, sprinkle the scallops with the gremolata and serve them with the sauce.

A nice Sauvignon Blanc or Chardonnay would be

friendly with it.

I have been fooling around with some Alsatian wines that might be a change for you. And don't be afraid to offer alcohol free libations you might also enjoy, too.

Thanks for your kind comments when I run into you around town. Bon Appetit as the one and only Julia Child always would say to end her program.

I miss her incredible sense of timing and humor so very much.

May she be sharing her incredible recipes somewhere upstairs for those above.

Love to her forever for all she did to make her culinary knowledge available to us all.

A very grateful Jerry Marlowe.