

Cajun Scallops on Puff Pastry



My version of the award~winning recipe at the 2010 Taste of Blue Ash

Serves 4

12 scallops, dry			1c dry white wine
1t paprika	2 heavy pinch cayenne pepper	Sauce:	2T cream
1/2t garlic powder	2T olive oil	2T olive oil	1c cold butter, cut into 1T pieces
1t dill	2T butter	1 shallot, minced	1/4t your favorite Cajun seasoning
1t Old Bay seasoning	4 puff pastry shells	4 garlic cloves, minced	

Bake 4 puff pastry shells according to package directions. Allow to cool slightly, and remove top.

Mix together paprika, garlic powder, dill, Old Bay and cayenne pepper and pour onto small plate. Heat butter and olive oil together in skillet until hot. Dip each side of scallop into seasoning mixture, place in hot oil and sauté 2~3 minutes per side or until caramelized. Remove to plate and cover with foil.

Wipe out skillet with paper towel, add olive oil and bring to medium heat. Add shallot and garlic and cook about 1 minute. Increase heat and whisk in white wine and cook until reduced by about half. Whisk in cream and slowly whisk in cold butter one piece at a time. Continue whisking until sauce is emulsified. Whisk in Cajun seasoning. Season to taste with salt and pepper.

Place 3 scallops on puff pastry bottom, top with some sauce and set puff pastry top off to the side. Drizzle more sauce around plate and serve.

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