



DORIS & ED'S
Classic & Contemporary
Seafood Oasis

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Pan Seared Scallops with Pesto Potatoes

Serves 4

Pesto Potatoes

- 1 Bunch of Basil, freshly picked
- 1 Clove Garlic
- ¼ Cup Parmesan Cheese, grated
- ¼ Cup Pine Nuts
- ¼ Cup Extra Virgin Olive Oil
- 10 oz. Boiled Potatoes, peeled & quartered
- Salt & Freshly Ground Black Pepper

Scallops

- 20 Scallops, cleaned
- ¼ Cup Blended Olive Oil
- Salt & Freshly Ground Black Pepper

PESTO

1. Blend basil, garlic, parmesan cheese and pine nuts in a food processor and process to a smooth paste.
2. While machine is running, slowly add the oil and process until well mixed.
3. Season to taste with salt & fresh pepper.

POTATOES

1. Place potatoes in a large heavy saucepan. Cover with water, add a little salt and bring to a boil,
2. Reduce heat and let simmer for ten minutes until very soft, but not overcooked.
3. Transfer potatoes to a large mixing bowl, mash with a fork, and then stir in the pesto and add additional salt & pepper to taste.

SCALLOPS

1. Pat scallops dry with towel.
2. Season the scallops with salt & fresh pepper.
3. Heat the olive oil in a large, heavy frying pan and sear the scallops, about 1 minute on each side.
4. To serve put pesto potatoes on each plate and place 5 scallops on top.

Preparation Time: 20 Minutes

Cook Time: 20 Minutes

RECOMMENDED WINE

2008 Merry Edwards Sauvignon Blanc, California

2007 Alexander Valley Chardonnay, California

NOTE: Pesto can be made in advance and stored in a jar. It will keep for 2 weeks. Top with a little extra olive oil to keep color green.

The casual dining place where the fish isn't just fresh. It's wild!

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