



DORIS & ED'S
Classic & Contemporary
Seafood Oasis

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Thomas Donohoe, *Executive Chef*

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NJ Pan Seared Diver Scallops with Roasted Pumpkin and Maple Reduction

Serves 2

8 Large NJ Scallops—should weigh 12-14 oz. total

1/4 Cup Vegetable Oil

4 Tablespoons Unsalted Butter

3 Tablespoons Fresh Thyme, chopped

5 Tablespoons Shallot, minced

2 Tablespoons Garlic, sliced

1/3 Cup Red Onion, diced

1/4 Cup Carrot, diced

1/4 Cup Celery, diced

2 Cloves Garlic, smashed with the side of a knife

2 Slices High-Quality Smokehouse Bacon (prefer Neuske's or Hobbs), cut into 1/4" by 1" lardoons

1/4 Cup Sherry Vinegar

3 Tablespoons New Jersey Maple Syrup (Sweet Sourland Farms, Hopewell, NJ)

3 Cups Chicken Stock

1 Cup Veal Stock

1/2 Teaspoon Freshly Cracked Black Pepper

2 Cups Pumpkin, 1/2" diced

3 Tablespoons Extra Virgin Olive Oil

1 Tablespoon Chives, minced

1 Teaspoon Sage, chiffonade

2 Tablespoons Brown Sugar

MAPLE REDUCTION

1. Place a heavy bottomed, non-reactive saucepot over medium heat and add 1/2 the bacon and vegetable oil. When the oil begins to shimmer, add the red onion, carrot, celery, and smashed garlic and reduce the heat to medium. Caramelize the vegetables well, stirring frequently.
2. Deglaze with the vinegar and add the maple syrup. Reduce by half. Add the stocks and simmer. Add 1 teaspoon thyme and the black pepper and reduce over low heat to sauce consistency.

PUMPKIN

1. Toss the pumpkin with the olive oil, the other half the bacon, 2 tablespoons shallots, 1 tablespoon thyme, 1 teaspoon salt, 1/2 teaspoon freshly ground pepper and roast in a 425° degree oven for 12-15 minutes, until the pumpkin begins to caramelize and the bacon is cooked.
2. Remove from the oven, and, while still hot, toss in a bowl with the brown sugar, sage, and 1 tablespoon thyme.

SCALLOPS

1. Pat the scallops dry with a paper towel, drizzle with vegetable oil and season with salt and freshly ground pepper.
2. Heat 4 tablespoons vegetable oil in a sauté pan until shimmering over high heat. Carefully place the scallops, flat side down in the pan with at least 1" between each. Cook over medium-high heat until the scallops have browned nicely and lift easily off of the pan—do not try to lift them too early, before they come off easily, be patient!
3. Turn the scallops add 1 tablespoon thyme, 2 tablespoons shallots, 1 tablespoons sliced garlic, and 3 tablespoons butter and remove the pan from the heat. Baste the scallops with the butter as it melts to finish cooking. The scallops should be medium-rare to medium.
4. Remove to a plate lined with a paper towel to drain.
5. Plate the pumpkin with the sauce in a pool in front and the scallops sitting in the sauce, garnish with the minced chives.

Preparation Time: 45 Minutes

Cook Time: 10 Minutes

RECOMMENDED WINES

2007 Flowers Sonoma Coast Chardonnay, California

2008 Chateau Ste. Michelle Eroica Riesling, Washington State

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

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