Sea Scallop Fricassee with Tomatoes and Corn

Makes enough for 4 servings



1/3 cup GP Flour ½ tsp Salt

Pinch black pepper 1 ½ lbs. Sea Scallops

4 Tbsp. EVOO

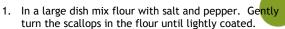
4 Tbsp. unsalted butter 1 ½ Tbsp. minced garlic

1 ¼ cups thinly sliced leeks ½ cup dry white wine

¾ cup clam juice

1/8 tsp crushed red pepper 1 cup fresh corn kernels

1 ½ cup chopped tomatoes Garnish chopped basil DIRECTIONS



- 2. Line a plate with paper towels.
- Pour 3 tsps of evoo into skillet over medium high heat. When the oil shimmers add the scallops in a single layer. Cook undisturbed until the scallops are lightly browned (4 mins). Turn over with tongs and cook until brown (3 mins). Transfer scallops to plate - set aside.
- Discard any oil in skillet and wipe clean. Add 2 Tbls butter and cook over medium heat until butter sizzles. Stir in garlic and leeks and cook for 1 minute stirring. Pour in wine and increase heat to boil (5 mins)
- Add clam juice and red pepper. Cook 3 mins. Stir in corn, tomatoes and 2 Tbsp. of butter. Reduce heat to low and simmer about 10 mins. Season with salt and pepper, add scallops and cook 5 mins.