

# Sea Scallop Fricassee with Tomatoes and Corn

*Makes enough for 4 servings*



## INGREDIENTS

1/3 cup	GP Flour
1/2 tsp	Salt
Pinch	black pepper
1 1/2 lbs.	Sea Scallops
4 Tbsp.	EVOO
4 Tbsp.	unsalted butter
1 1/2 Tbsp.	minced garlic
1 1/4 cups	thinly sliced leeks
1/2 cup	dry white wine
3/4 cup	clam juice
1/8 tsp	crushed red pepper
1 cup	fresh corn kernels
1 1/2 cup	chopped tomatoes
Garnish	chopped basil



## DIRECTIONS

1. In a large dish mix flour with salt and pepper. Gently turn the scallops in the flour until lightly coated.
2. Line a plate with paper towels.
3. 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.
4. 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)
5. 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.