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## Bay Scallop Gratin

*Can be made with or without ham.*

Cassie Corkran shared this recipe originally published in the Barefoot Contessa, Back to Basics. Cassie substituted ham for the Prosciutto. She told us the dish received thumbs up from everyone. Serves 6.

Quantity	Ingredients	Preparation Notes
6 Tbsp	Unsalted Butter	• Preheat oven to 425 degrees
6 Lrg	Garlic Cloves, minced	• Place 6 gratin dishes on a cookie sheet
2 Med	Shallots, minced	
2 oz	Thinly sliced Prosciutto di Parma, minced	• To make topping:
4 Tbsp	Fresh Parsley, minced	• Place butter in mixing bowl. use low speed and add garlic, shallot, prosciutto, parsley, lemon juice, Pernod, salt and pepper. Mix to combine. Add oil slowly until combined. Fold the panko in and set aside.
2 Tbsp	Lemon Juice, fresh squeezed	
2 Tbsp	Pernod	
2 tsp	Kosher Salt	• Preheat the broiler if separate from oven
1 tsp	Black Pepper, freshly ground	• Place 1 Tbsp of wine in bottom of each gratin dish.
6 Tbsp	Good Olive Oil	• With a sharp knife, remove the white muscle and membrane from the side of each scallop and discard.
1/2 C	Panko (Japanese bread crumbs)	
6 Tbsp	Dry White Wine	• Pat the scallops dry with paper towel.
2 lbs	Fresh Bay Scallops	• Distribute scallops among the dishes.
		• Spoon garlic butter topping evenly over the top of the scallops
		• Bake for 10 - 12 minutes until topping is golden and sizzling and the scallops barely done.
	Lemon for garnish	• Place under broiler for 2 minutes until browned
		• Garnish with a squeeze of lemon and sprinkling of chopped parsley.