

# COQUILLE SAINT JACQUES KATE

RECÈPE CREATED BY BLEU EVANS FOR MY DAUGHTER KATE

I PREFER TO USE REAL SCALLOP SHELLS (SHAPED LIKE THE SHELL IN THE SHELL OIL LOGO).

IF YOU DO NOT HAVE SHELLS AVAILABLE, USE ANY SMALL OVEN-PROOF DISH.

## INGRÉDIENTS :

### FOR MAKING THE MASHED POTATOES FOR THE “POTATO DAM”

3 C OF POTATOES TO BOIL

1-1/2 STICKS OF KERRYGOLD PURE IRISH BUTTER (UNSALTED) PLUS 2 TBSP OF MELTED BUTTER FOR LATER USE

1 TABLESPOON LEMON JUICE

1 TEASPOON KOSHER SALT-REALLY TO TASTE

1/2 TEASPOON BLACK PEPPER-REALLY TO TASTE

1 1-GALLON FREEZER BAG TO SQUEEZE POTATO DAM ON TO THE REAL SCALLOP SHELLS

1/4 TEASPOON PURE CANE SUGAR

YOU WILL NEED A CULINARY TORCH WHICH WILL BE EXPLAINED LATER.

### FOR PAN SEARING THE SCALLOPS

1 LB. (OR MORE) OF FRESH (NEVER USE FROZEN SEAFOOD FOR ANYTHING BUT FEEDING DOGS AND CATS) JUMBO U-10 DEEP SEA “DRY” SCALLOPS (AT LEAST 12 SCALLOPS. THE BIGGER THE BETTER. “DRY” MEANS THE SCALLOPS HAVE NOT BEEN TREATED WITH ANY CHEMICALS OR PRESERVATIVES, WET TREATED SCALLOPS HAVE BEEN TREATED WITH PRESERVATIVES WILL NEVER BROWN PROPERLY)

2 TBSP OF KERRYGOLD PURE IRISH BUTTER (UNSALTED)

2 TBSP OF CANOLA OIL

2 TBSP WONDER FLOUR

1 TSP FRESH LEMON JUICE

1 TSP SEA SALT

1/2 TSP FRESH GROUND BLACK PEPPER

### FOR PAN SEARING THE MUSHROOMS

3/4 STICK KERRYGOLD PURE IRISH BUTTER (UNSALTED)

2-1/2 CUPS SLICED MUSHROOMS (YOUR CHOICE)

1/3 TO 1/2 C DRY WHITE WINE (IF YOU WILL NOT DRINK IT, DO NOT COOK WITH IT)

1/4 TSP. PURE CANE SUGAR

## DIRECTIONS FOR MAKING THE CREAM SAUCE

**IN ADDITION TO THE DRIPPINGS FROM THE SCALLOPS AND MUSHROOMS:**

1 1/4 STICKS KERRYGOLD PURE IRISH BUTTER (UNSALTED)  
1 TBSP FLOUR  
1 TSP SALT  
1/4 TSP WHITE PEPPER  
1/4 TSP FRESH GROUND BLACK PEPPER  
2 TSP TONY CHACHERE'S CREOLE SEASONING  
3/4 CUP HEAVY WHIPPING CREAM  
1/2 TSP SMOKED PAPRIKA  
1/3 CUP OF DRY WHITE WINE (IF YOU WILL NOT DRINK THE WINE, DO NOT COOK WITH THE WINE)  
THE 2-1/2 CUPS OF THE SLICED MUSHROOMS LISTED IN THE INGREDIENTS  
2 TBSP (OR MORE) SHARP CHEDDAR CHEESE (SARGENTO BRAND IS A GREAT CHOICE. 2 TBSP FOR THE CREAM SAUCE, AND 2 TBSP FOR THE CRUST TOPPING MADE WITH KEEBLER CLUB CRACKERS AND BUTTER MIXTURE)  
1-1/2 CUPS OF CHOPPED CELERY (NOT TOO FINELY, IT ADDS A GREAT CRUNCH)  
2 CUPS OF FINELY CHOPPED ONIONS  
1/2 CUP CHOPPED GREEN ONION STALKS CHOPPED (JUST THE GREEN PART, ADD AT THE END BEFORE CREAM)  
1 TBSP BACON DRIPPINGS

**FOR THE FINAL TOPPING**

5 TBSP CRUSHED KEEBLER CLUB CRACKERS (CRUSH THEM IN A PLASTIC BAG WITH A MEAT HAMMER. ITALIAN OR PANKO BREADCRUMBS MAY BE USED IF PREFERRED)  
2 TBSP SHARP CHEDDAR CHEESE (SARGENTO BRAND IS A GREAT CHOICE)

1 TSP KERRYGOLD PURE IRISH BUTTER (UNSALTED AND MELTED) TO BE USED FOR THE FINAL TOPPING BEFORE COOKING AFTER MIXING WITH THE BREADCRUMBS AND CHEESE IN THE SAME PLASTIC BAG

**DIRECTIONS:**

MAKE THE MASHED POTATOES. CUT THE CORNER OUT OF THE FREEZER BAG OR USE A PASTRY BAG. FILL IT WITH THE MASHED POTATOES. USE THE BAG AS AN ICING EXTRUDER AND MAKE A FENCE OR WALL (DAM) AROUND THE PERIMETER OF THE DISH OR SEASHELL YOU ARE USING FOR THIS DISH. SHAPE WITH YOUR FINGERS. AFTER MAKING THE POTATO WALL OR DAM, AS THE SHELL IS EMPTY, EXCEPT FOR THE POTATO WALL, USE A COOKING TORCH TO BROWN THE POTATO DAM AS DARK AS YOU WOULD LIKE IT. REMEMBER, COLOR IS FLAVOR. NOW THE SHELL OR CONTAINER IS READY TO LOAD WHEN THE SCALLOPS AND SAUCE ARE READY. PLACE THE SEASHELLS WITH THE POTATO DAM TO THE SIDE UNTIL IT IS TIME TO PLACE THE SCALLOPS AND SAUCE INTO THE SHELLS.

PREPARE THE SCALLOPS. REMEMBER, DRY SCALLOPS ONLY. MAKE SURE TO DRY THEM WELL WITH PAPER TOWELS BEFORE ANY SEASONING. **DO NOT WASH THE SCALLOPS! WATER WILL SATURATE THE FLESH AND IT WILL NEVER FORM A CRUST WHEN SAUTÉED.** ON A PLATE LINED WITH PAPER TOWELS, SEASON THE SCALLOPS WITH SEA SALT ON BOTH SIDES. COVER SCALLOPS WITH ANOTHER PAPER TOWEL AND PLACE INTO THE REFRIGERATOR FOR 15 MINUTES TO DRAW ANY MOISTURE OUT OF THE SCALLOPS. REMOVE FROM REFRIGERATOR AND WIPE THE SCALLOPS CLEAN, AGAIN WITH PAPER TOWELS. NEXT, SEASON BOTH SIDES OF THE SCALLOPS WITH SEA SALT, FRESH GROUND PEPPER, AND TONY'S TO TASTE BUT MAKE SURE YOU HAVE ENOUGH SEASONING TO GAIN A GOOD CRUST ON EACH SCALLOP. THEN COAT THE SCALLOPS IN WONDER FLOUR LIGHTLY AND PRESS FLOUR AND SEASONINGS INTO THE SCALLOPS. DO NOT MASH TOO HARD. AFTER THE PUSH, RESHAPE THE SCALLOPS TO A FAT AND PLUMP STATE. PLACE SCALLOPS BACK IN THE REFRIGERATOR FOR 10 MINUTES TO LET THE SEASONINGS BECOME ABSORBED. REMOVE THE SCALLOPS AND BRING THEM BACK TO ROOM TEMPERATURE BEFORE SAUTÉING!

PAN SEAR (AT MEDIUM HIGH HEAT) THE SCALLOPS IN 2 TBSPS. OF KERRYGOLD PURE IRISH BUTTER (UNSALTED), BUTTER AND 2 TBSPS. OF THE CANOLA OIL, UNTIL GOOD COLOR AND SEAR HAS BEEN ACHIEVED ON BOTH SIDES. DO NOT OVERCOOK. STIR IN LEMON JUICE. REMOVE THE SCALLOPS TO A PLATE WITH ALL THE JUICES, DO NOT DRAIN. SET ASIDE, THAT LIQUID IS FILLED WITH FLAVOR, AND YOU WILL DRAIN THE SCALLOP LIQUID BACK TO THE PAN BEFORE SAUTÉING THE VEGETABLES. SAUTÉ THE MUSHROOMS AS DESCRIBED IN THE INGREDIENT LIST UNTIL SOFT. DRAIN THE MUSHROOMS AND SAVE THE SAUTÉ LIQUID AND SEASONINGS IN WHICH THEY WERE COOKED. SET MUSHROOMS ASIDE. LEAVE THE PAN DRIPPINGS FROM THE SCALLOPS IN THE PAN. PUT A SECOND AMOUNT, 4 TBSP. OF BUTTER IN FRYING PAN PLUS  $\frac{3}{4}$  TBSP BACON DRIPPINGS. ADD A LITTLE MORE CANOLA OIL AND SAUTÉ THE ONIONS, CELERY. ADD THE GREEN ONIONS LAST AND STIR IN THE WHITE WINE. SAUTÉ MIXTURE UNTIL WINE IS HALF BOILED AWAY. STIR IN FLOUR, SALT AND PEPPER. REINTRODUCE THE MUSHROOMS TO THE PAN, ADD HEAVY WHIPPING CREAM, STIRRING TO THICKEN. ADD PAPRIKA. TASTE THE SAUCE TO MAKE ANY TOUCH-UPS WITH SEASONINGS.

IF YOU DESIRE, (AFTER SAUTÉING AND COOKING) YOU CAN CHOOSE TO CUT THE GIANT SCALLOPS INTO QUARTERS OR SMALLER PIECES, GIVING A MORE OF AN EVEN SPREAD IN THE CONTAINER WITHOUT HAVING THE DINNER GUESTS CUT UP EACH SCALLOP IN THE FINISHED DISH. DIVIDE SCALLOPS OR SECTIONS AMONG 6 TO 10 COQUILLE (SCALLOP) SHELLS OR ANY OVEN CAPABLE APPETIZER DISH YOU WISH TO USE. PLACE THE SCALLOPS INTO THE DISHES INSIDE THE POTATO DAM. WHEN THE SAUCE IS READY, SPOON IT ON TOP OF THE SCALLOPS (SCALLOPS ONLY, DO NOT POUR SAUCE ON TOP OF THE ALREADY BROWNE POTATO DAM. BLEND SCALLOPS AND SAUCE IN THE DISH WITH A FORK TO COMBINE). SERVINGS DEPEND ON THE SIZE OF YOUR CHOICE OF SERVING DISH. I

**PREFER 5 TO 6-INCH REAL SCALLOP SHELLS YIELDING MORE SERVINGS AS AN APPETIZER. FEEL FREE TO SERVE AS AN ENTRÉE WITH LARGER CONTAINERS. I HAVE NOT BEEN ABLE TO FIND 8 TO 10-INCH REAL SCALLOP SHELLS ON THE MARKET, BUT YOU MAY HAVE BETTER LUCK.**

**TOSS THE KEEBLER CLUB CRACKERS (OR ITALIAN OR PANKO BREADCRUMBS IF DESIRED) AND CHEDDAR CHEESE WITH THE MELTED BUTTER. SCATTER BREADCRUMBS SPARINGLY OVER THE TOP OF JUST THE SCALLOP AND SAUCE PART OF THE DISH, NOT ON THE TOP OF THE POTATO DAM. BAKE IN 350-DEGREE OVEN FOR 12 TO 15 MINUTES. FINALLY, BROIL THE DISH FOR THE LAST COUPLE OF MINUTES UNTIL THE CHEESE, CRACKER, AND BUTTER TOPPING IS BROWNEED. COLOR IS FLAVOR. KEEP A RESPONSIBLE WATCH ON THE SCALLOPS WHILE THEY ARE UNDER THE BROILER OR YOU COULD DESTROY ALL OF YOUR HARD WORK AND THE MAJESTY OF ALL THE GREAT INGREDIENTS.**

**MAKES 6 TO 10 APPETIZER SERVINGS (DEPENDING ON THE SIZE OF THE SERVING CONTAINER) —**

**PLEASE ENJOY THIS DISH IN YOUR HONOR, KATE MY HEART. I LOVE YOU SO. YOU TOO JAMES! DADDY**

