

Part 2 of a two-week cooking adventure

As promised, today's recipe is the continuation of last week's. Last week we showed you how to make the tomato marmalade and the leek fondue. Today you'll see how to make the scallops and how to put the whole thing together.

If you saved the photo from last week, you'll notice that there are also parmesan tuilles as garnish- they also made these at the cooking class, but we thought it was a bit of overkill for our article, so we decided not to include the recipe.

Now, chances are good that you aren't going to make this recipe right now- especially if the current heat wave continues, but a dinner of scallops makes a perfect summer meal with a glass (or two) of white wine.

When you go shopping for scal-

Lori Gysel & Gerry Kentner



lops, be sure to spend the money and buy the large sea scallops- don't think you're saving by buying the little ones. They are

just not the same and will not work in this recipe- save them for making chowder with. Also, be sure you are buying them fresh. They should have no odour at all and should not be slimy- slippery yes, but slimy no.

The most important step in getting a proper sear on the scallops is the patting dry of them before they hit the pan! So don't skip this step. Seasoning with salt and pepper is also key and then ensuring you are using a hot pan.

Have fun and keep cooking!

Email questions and comments to Lori and Gerry at whatscookin@independentfreepress.com

Sea Scallops

Ingredients

- 30-40 large sea scallops
- 1/4 cup cup olive oil
- 1/4 cup cup butter
- coarse salt and freshly ground black pepper

Method

Rinse scallops with cold water and then pat dry with paper towels. Sprinkle salt and pepper on both sides.

Heat a large skillet over medium high heat. Add 2 tbsp oil and 2 tbsp butter. Heat till bubbling.

Place no more than half the scallops in the pan- you can't overload the pan or the scallops won't sear properly. Sear 2-3 minutes per side. Repeat with remaining scallops.



Michael Gysel, son of Lori and grandson of Gerry impressed chefs Richard Obarka and Krista Van Wagner at a cooking class he shared with grandma at the Culinary Arts Centre in Buffalo earlier this year.

To serve, place warm leek fondue on a serving platter. Arrange scallops on top.

Top each scallop with a teaspoon of tomato marmalade. Voila!

St. Alban's hosts barbecue/auction for fall fair group

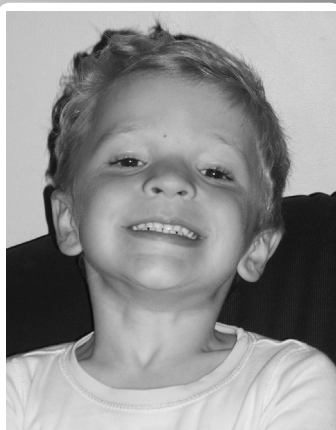
Call today (Thursday) for tickets to a Beef Barbecue and Fun Auction being held July 23, 6-7:30 p.m. at St. Alban the Martyr Anglican Church, 537 Main St. in Glen Wil-

liams. Adults \$12 and children, ages 6-12, \$7. Proceeds in support of Georgetown Agricultural Society. Pre-order tickets by Thursday, July 22 by calling 905-877-2101.



Happy 1st Birthday Lincoln Denning ("little grunt")

Love Mommy, Logan and Lucas



Happy 5th Birthday Lucas Denning ("little man")

Love Mommy, Logan and Lincoln



Congratulations Natalie Terry

on obtaining your degree in Bachelor of Human Kinetics, Honours Movement Science

May you be blessed as you pursue your career in the aid and rehabilitation of others. Love Dad & Mom



Congratulations Nicole Terry

on obtaining your degrees in Honours Bachelor of Arts, Psychology and Bachelor of Education

May you be blessed as you touch the lives of children, encouraging and teaching them. Love Dad & Mom



Acton Salvation Army Thrift Store

Celebrating our 1st Anniversary

130 Mill Street East, Acton Saturday, July 24, 2010

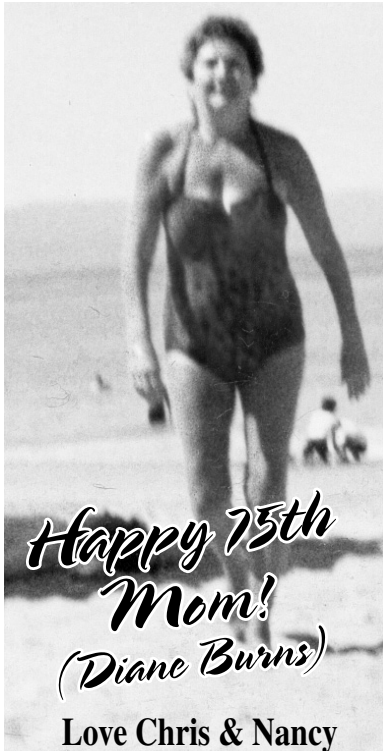
Dollar Daze Plus Store Wide Discounts

Be one of the first 50 purchasing customers and receive a savings coupon for future instore use.



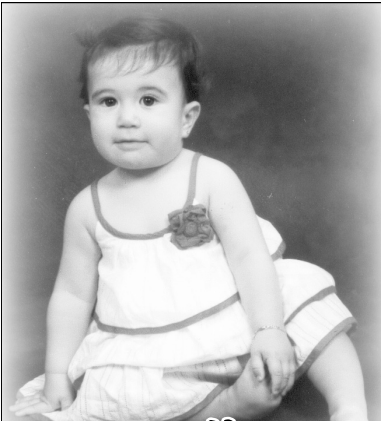
Wendy's 50!

Love Chuck, Amanda, Courtney and Jaiden



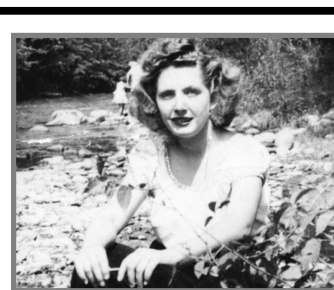
Happy 75th Mom! (Diane Burns)

Love Chris & Nancy



Happy 1st Birthday Nadia

Love Mommy and Daddy



Frances Poirier

IS 80 YEARS YOUNG

OPEN HOUSE

SATURDAY, JULY 24th 2010

1:00 - 4:00 PM

ROYAL CANADIAN LEGION GEORGETOWN BRANCH 120 127 MILL ST., GEORGETOWN, ON

YOUR PRESENCE WILL BE FRAN'S MOST CHERISHED GIFT

Shhh... it's a Surprise!

Happy Golden Anniversary



Ray and Norma Anderson (nee Hall)
Married July 23, 1960

at St. Paul's United Church, Brampton

Congratulations on celebrating 50 years together.

We wish you many more cherished moments sharing life, love and happiness. Enjoy your anniversary trip!

Love and best wishes from Sue, Dave, Brian and Jo