

Grilled Sea Scallops With Corn Salad

Servings: 6

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Ingredients

- 6 Corn, Shucked
- 1 pint Grape Tomatoes, Halved
- 3 Scallions, White And Green Parts, Thinly Sliced
- $\frac{1}{3}$ cup Basil Leaves, Finely Shredded
- Salt And Ground Pepper
- 1 small Shallot, Minced
- 2 Balsamic Vinegar
- 2 Hot Water
- 1 teaspoon Dijon Mustard
- $\frac{1}{4}$ Safflower Oil
- $1\frac{1}{2}$ lbs. Sea Scallops (about 30)

Method

1. In a large pot of boiling salted water, cook the corn until tender, about 5 minutes. Drain and cool. Stand the corn in a large bowl and slice off the kernels. Add the tomatoes, scallions and basil and season with salt and pepper.
2. In a blender, puree the shallot with the vinegar, hot water and mustard. With the blender on, slowly add 6 tbsp of the safflower oil until combined. Season the vinaigrette with salt and pepper, then toss with the corn salad.
3. In a large bowl, toss the remaining 1 tbsp of oil with the scallops; season with salt and pepper. Heat a large grill pan. Add half of the scallops at a time to the pan and grill over moderately high heat, turning once, until browned, about 4 minutes per batch. Mound the corn salad on plates, top with the scallops and serve.