

Sea Scallops with Corn Salad

Servings: 6

Source: Food & Wine (Ann Chantal Altman) June, 2002

Ingredients

- 6 Corn, Shucked
- 1 pint Grape Tomatoes, Halved
- 3 Scallions, White & Lt Green Part, Thinly Sliced
- ⅓ cup Basil Leaves, Finely Shredded
- Salt And Pepper
- 1 small Shallot, Minced
- 2 Balsamic Vinegar
- 2 Hot Water
- 1 teaspoon Dijon Mustard
- ¼ cup Safflower Oil
- 1½ lbs. Sea Scallops (about 30)

Method

1. In a large pot of boiling salted water, cook the corn until tender, about 5 minutes. (See note.) Drain and cool. Stand the corn in a large bowl and slice off the kernels. Add the tomatoes, scallions and basil (see note) 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.

Notes

Barb puts basil on just before serving. Otherwise, if mixed in, it gets wilted.

Joe leaves one layer of husk on the corn and puts corn in microwave 2 minutes, then turns over for 2 more minutes. Let rest for a few minutes before proceeding.