



RECIPES

Coquilles St. Jacques

3/4 cup dry white wine
1-1/2 lb. scallops (3/4-inch in diameter)
2 Tbsp. butter
3/4 lb. mushrooms, sliced
2 Tbsp. flour
1/2 tsp. dried tarragon
1 cup half and half
1 cup (4 oz.) Swiss cheese, grated
salt to taste

Bring wine to a boil in a large saucepan. Add scallops, cover and cook 3 minutes or until scallops are barely opaque. Lift out scallops and set aside. Melt butter in a nonstick frying pan. Add mushrooms and cook until almost all liquid is evaporated. Stir in the flour and tarragon and cook until bubbly. Gradually stir in half and half and cook until sauce boils and thickens. Stir in 3/4 cup of cheese and blend until melted. Add scallops and season with salt to taste. Spoon mixture into 6 ramekins. Sprinkle with remaining cheese. Bake uncovered in a 400 degree oven for 15 to 20 minutes or until sauce bubbles and cheese melts. Serve with a salad and crusty bread.