

Baked Chesapeake Bay Scallops

2 cloves garlic, minced
4 Tbsp butter
3/4 C cream
1 lb bay scallops (the small ones)
1/4 C dry white wine
16 Ritz crackers
4 Tbsp grated parmigiano-reggiano

Set rack in upper 1/3 of oven and preheat to 400 degrees. Divide garlic between 4 gratin dishes. Add 1 Tbsp butter and 3 Tbsp cream to each; place in oven until butter melts. Remove from oven and add about 4 oz bay scallops and 1 Tbsp dry white wine to each dish. Spoon sauce over scallops to evenly coat. Top each dish with 4 crumbled Ritz crackers, then sprinkle with 1 Tbsp cheese. Bake until scallops are opaque, about 10 minutes. Turn oven to broil and cook until topping is lightly browned. Serves 4.

Accompany with Cooper Garrod P61 Black Widow
www.garrodfarms.com