



Seared Diver Scallops With New York Apple-Brandy Cream Sauce

PAPER & FOOD SERVICE, INC.

Ingredients	Yield: 8 Servings
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Scallops

- 8 ea. Scallops, dry, U-8
- 1 oz. Vegetable oil, divided
- 1/2 c. Apple cider or juice
- 1 ea. Garlic, clove, minced
- 2 # Spinach, baby
- t.t. Nutmeg, ground
- t.t. Black pepper, café
- t.t. Salt

Apple-Brandy Cream Sauce

- 1 1/2 Tlb. Olive oil, extra virgin, divided
- 1 ea. Shallot, peeled, minced
- 1/3 c. Apple brandy
- 1 c. Heavy Cream

Preparation Instructions:

1. In a large nonstick sauté pan over medium-high heat add olive oil. Add shallot and saute for approximately 30 seconds. Then add brandy (it may ignite) and continue cooking. Add cream and continue cooking for approximately 2 minutes or until sauce reduces to desired consistency. Remove from heat and transfer to bowl. Let stand at room temperature.
2. Season scallops with salt and pepper. Heat oil in a large saute pan over medium-high heat. Add scallops and saute for approximately 2 minutes per side. Transfer to baking sheet and place in oven to keep warm.
3. Repeat with remaining scallops. Then add cider to the same hot sauce pan. Bring to a boil for approximately 1 minute scraping up brown bits. Add sauce base, bring to boil and remove from heat.
4. In another large saute pan heat the remaining olive oil over medium-high heat. Add garlic and stir. Then add spinach and toss until barely wilted, approximately 2 minutes. Season to taste with salt, pepper, and nutmeg.
5. To serve, mound spinach in center of serving plate. Arrange 2 scallops on spinach. Pour and juices from baking sheet into sauce in saute pan. Boil until thickened, about 2 minutes. Season with salt and pepper and spoon over scallop. Serve immediately.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Scallops, dry, U-8	Indian Ridge	O95747	8 ea.	\$15.20
Vegetable oil	Gem	370830	1 oz.	\$0.06
Apple cider	Fresh	O90060	1/2 c.	\$0.12
Garlic	Markon	O97210	1 ea.	\$0.02
Spinach, baby	Fresh	O97739	2 #	\$7.50
Nutmeg, ground	Culinary Secrets	345497	t.t.	\$0.05
Black Pepper, café	Culinary Secrets	345631	t.t.	\$0.03
Salt	Katy's Kitchen	340620	t.t.	\$0.02
Olive oil, extra virgin	Gem	370864	1 1/2 Tlb.	\$0.14
Shallot	Fresh	O97737	1 ea.	\$0.18
Apple brandy	N/A	N/A	1/3 c.	\$2.00
Heavy Cream	Crowley	O15500	1 c.	\$0.64

Recipe Cost	\$25.96
Portion Cost	\$3.24

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$8.95	\$3.24	\$5.71	36.20%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$9.95	\$3.24	\$6.71	32.56%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$10.95	\$3.24	\$7.71	29.59%