

Baked Scallops Hochbrueckner

Serves 4

The assemblyman and his wife serve this dish in scallop shells or individual ovenproof plates. A lazy cook I prefer to serve it up as a main course in a shallow ceramic baking dish with lots of snowy rice on the side.

2 1/2 tablespoons unsalted butter

1/4 cup bread crumbs

1 pound bay scallops

Juice of 1/2 lemon

Salt and freshly ground pepper

1 teaspoon chopped chives or green onion ends

1/2 cup heavy or whipping cream

4 slices crisp fried bacon, crumbled

In a small skillet, over medium heat, melt 1/2 tablespoon butter. Stir in the breadcrumbs. Cook, stirring constantly, until golden, about 4 minutes. Remove from heat; reserve.

Place 2 tablespoons butter in a shallow baking dish. Place in a preheated 400-degree oven until butter melts.

Remove baking dish from oven. Add scallops to the dish. Sprinkle with lemon juice, salt and pepper to taste, and the chopped chives. Toss until well coated. Drizzle cream over top. Sprinkle with reserved bread crumbs. Bake until bubbly and scallops are cooked through, 8 to 10 minutes. Sprinkle with crumbled bacon. Serve with rice.