

KATHERINE'S VINEYARD
CHARDONNAY
THYME SCENTED
SEARED SCALLOPS WITH MORELS

SERVES 6

INGREDIENTS

- 1 tablespoon extra virgin olive oil
- 1 ½ pounds sea scallops (about 24)
- 1 ½ tablespoons minced fresh thyme
- 10 ounces fresh morels
- 12 oil-packed sun-dried tomatoes,
drained and finely chopped
- 2 shallots, minced
- 2 cloves garlic, minced
- 1 sprig fresh thyme
- ¼ cup Katherine's Vineyard Chardonnay
- 1 tablespoon unsalted butter
- salt and freshly ground pepper to taste

DIRECTIONS

Pour the olive oil onto a platter and place the scallops on it in one layer. Turn them over to coat with oil and sprinkle half the thyme evenly over them. Turn again and sprinkle the remaining thyme over. Cover the plate and refrigerate for one hour. Meanwhile, clean morels and cut in half lengthwise. Put in a small bowl with the sun-dried tomato pieces. Remove the scallops from the refrigerator 30 minutes before cooking. In a small saucepan combine the shallots, garlic, thyme sprig and wine. Bring to a gentle simmer and reduce by half. Remove the thyme. Add the morels and tomatoes, and whisk the butter into the sauce. Season with salt and pepper to taste and keep warm. Heat 2 large nonstick skillet over high heat until hot. In one layer and not crowded, cook the scallops two minutes or less per side, until lightly browned. Transfer the scallops to a warmed bowl. Pour the sauce over, mixing gently and cover the bowl for 3 minutes to let the scallops soak up the sauce before serving.

