

Scallops with Tomato and Paprika Sauce

Category: Appetizer

Servings: 2

Rating: 10

Source: Modified from Craig Claiborne's Favorites

Description:

I always make some extra ramekins and freeze them. Reheat in the oven as described.

Ingredients:

shallot	1/4 cup, minced coarsely
olive oil	1 tablespoon
tomato	8 ounces tinned, crushed in their juices
red wine	2 tablespoons
garlic	3 large cloves, minced coarsely
salt	to taste
pepper	to taste
oregano	1/4 teaspoon dried
paprika	1 teaspoon
brown sugar	1/2 teaspoon
basil	1/4 teaspoon dried
parsley	2 tablespoons, minced
butter, unsalted	2 tablespoons in all
scallops	1 pound, hinge muscle removed, sliced if large
cognac	1/4 cup
parmesan cheese	1/3 cup, grated

Instructions:

Sauté the shallots in olive oil until they are translucent. Add the tomatoes and wine and stir until the sauce comes to a boil. Add the garlic and spices and simmer until the sauce thickens slightly. Add the parsley and stir to warm. Set aside.

Heat a sauté pan quite hot, add 1 tablespoon of butter and sear the scallops quickly on each side. Add the cognac and ignite it, allowing it to burn until the flame goes out by itself. Add the tomato sauce, warm, and spoon out into individual ramekins.

Sprinkle with parmesan cheese and dot with butter. Bake in a pre-heated 450° oven for about 10 minutes.