

## SCALLOPS WITH LENTILS

8 LARGE SEA SCALLOPS  
1 1/2 CUP OF LENTILS (PREFERABLY LENTILLES DE PUY)  
1 THICK SLICE OF BACON OR PANCETTA  
2 SHALLOTS  
2 CLOVES OF GARLIC  
FRESH MARJORAM OR OREGANO  
TOMATO PASTE  
1/4 TSP OF RED PEPPER FLAKES  
2 CUPS OF CHICKEN STOCK  
CHIVES

CUT THE BACON CROSSWISE INTO 1/4 INCH PIECES. BROWN IN A SMALL DUTCH OVEN WITH A SPLASH OF OLIVE OIL.

DICE THE SHALLOTS AND ADD THEM TO THE POT. COVER AND COOK ON A LOW FLAME FOR 2 MINUTES. MEANWHILE, PEEL AND THINLY SLICE GARLIC CLOVES. ADD THEM TO THE POT. COVER AND SWEAT FOR ONE MORE MINUTE.

ADD THE LENTILS AND STIR FOR A MINUTE WITH A WOODEN SPOON. ADD THE STOCK, 1 TSP OF TOMATO PASTE, A FEW CHOPPED LEAVES OF MARJORAM OR OREGANO, 1/4 TSP OF RED PEPPER FLAKES, SALT AND PEPPER.

BRING TO A BOIL, REDUCE TO A SIMMER AND COOK, PARTIALLY COVERED, FOR 20-30 MINUTES, STIRRING OCCASIONALLY, UNTIL THE LENTILS ARE DONE; THE LIQUID, A TAD SOUPY. ADD MORE STOCK IF NECESSARY DURING THE COOKING.

DRY THE SCALLOPS BETWEEN LAYERS OF PAPER TOWELS. SALT AND PEPPER ON ONE SIDE.

PRE-HEAT A SAUTE PAN FOR 2 MINUTES ON HIGH HEAT. ADD 2 TBSPS OF GRAPESEED OR CANOLA OIL. HEAT FOR ANOTHER 30 SECONDS BEFORE PLACING THE SCALLOPS IN THE PAN, SEASONED SIDE DOWN. SAUTE FOR 2 MINUTES ON MEDIUM HIGH HEAT.

TURN THE SCALLOPS. TURN OFF THE FLAME. ADD 2 TBSPS OF BUTTER TO THE PAN. BASTE SCALLOPS WITH BUTTER FOR A MINUTE OR SO. SEASON LIGHTLY WITH SALT AND PEPPER.

SPOON A PORTION OF LENTILS ON EACH PLATE AND TOP WITH TWO SCALLOPS. SCATTER WITH FRESHLY-CHOPPED CHIVES.

SERVES 4

JILL BERNHEIMER OF DOMAINE L.A. RECOMMENDS

2010 LA CASACCIA GRIGNOLINO DEL MONFERRATO CASALESE,  
\$16

GRIGNOLINO IS A VERY DISTINCTIVE GRAPE VARIETY NATIVE TO PIEDMONT. IT COMBINES PALE, PINOT-LIKE COLOR WITH MOUTHFILLING GRIP AND STRAWBERRY FRUIT FLAVOR. IT IS ONE OF THE CLASSIC MATCHES WITH SALUMI, AND IT ALSO COMPLIMENTS A BROAD RANGE OF RICH OR FLAVORFUL FOODS. THIS VERSION IS FERMENTED AND AGED IN STAINLESS STEEL FOR A DIRECT, STRAIGHTFORWARD STYLE. TWENTY MINUTES IN THE REFRIGERATOR BRINGS OUT THE FRUIT. THERE'S A SMOKINESS TO THIS WINE, ON TOP OF THE FRUIT. IN THE CASE OF THIS DISH, THE EARTHY AND MORE SAVORY NOTES FROM THE LENTILS AND LARDONS LEAD ME TO THIS LIGHT BUT STRUCTURED RED.

2011 ARNOT-ROBERTS ROSE OF TOURIGA NACIONAL, \$21

THIS BOTTLE CAME INTO THE STORE YESTERDAY, AND I'M PRETTY MUCH OBSESSED WITH IT. FOR ME THIS PAIRING IS PURE INSTINCT, AS THE WINE HAS A "JE NE SAIS QUOI" THAT MAKES IT HARD FOR ME TO OFFER A TRADITIONAL TASTING NOTE. IN THE WORDS OF THE WINERY:

"THE PALE SALMON COLORED WINE HAS AROMATICS OF BLOOD ORANGE AND MELONS DUSTED WITH WHITE SAGE AND SEA SALT. THE WINE HAS SOME WEIGHT FROM THE STRUCTURE OF THE TOURIGA GRAPE BUT FLOATS DELICATELY TO A CRISP AND FRESH FINISH WITH GREAT ACIDITY, (12.4% ALC). WE ARE VERY PROUD OF THIS WINE AND THINK IT WILL PAIR WELL WITH SHELLFISH, SEAFOOD, GAME, POULTRY AND EVEN MILDLY SPICY FOODS."