

JOHN PLESHETTE'S MEAL OF THE WEEK



SCALLOPS WITH PANCETTA AND GRATTONI

12 SEA SCALLOPS (2 PER PERSON)
1/2 LB PANCETTA OR SLAB BACON
1 LARGE TOMATO
1 LB OF GRATTONI OR ORZO PASTA
GRAPESEED OIL
FRESH CHIVES

BRING A LARGE SAUCEPAN OF WATER TO A BOIL. SALT GENEROUSLY.

DROP THE TOMATO IN THE WATER FOR 30 SECONDS. DRAIN UNDER COLD WATER. PEEL, SQUEEZE OUT THE SEEDS AND CUT

INTO A SMALL DICE. OR DICE 2 CANNED PEEL WHOLE TOMATOES.

CUT THE PANCETTA INTO 1/2 INCH PIECES. BROWN IN A PAN WITH A FEW TABLESPOONS OF OLIVE OIL. REMOVE AND DRAIN ON PAPER TOWELS.

DRY SCALLOPS BETWEEN LAYERS OF PAPER TOWELS TILL JUST BEFORE COOKING.

ADD THE GRATTONI TO THE POT OF BOILING WATER, STIRRING SO NONE OF IT STICKS. COOK TILL AL DENTE.

WHEN THE PASTA IS NEARLY DONE, HEAT A LARGE SAUTÉ PAN OVER HIGH HEAT FOR 1 MINUTE. ADD ENOUGH GRAPESEED OIL TO COAT THE BOTTOM OF THE PAN.

SEASON THE SCALLOPS WITH SALT AND PEPPER. LAY GENTLY IN THE PAN. REDUCE HEAT TO MEDIUM HIGH AND COOK FOR 2 MINUTES.

USING TONGS, TURN THE SCALLOPS OVER. ADD 3 TBSPS OF BUTTER TO THE PAN. TURN OFF THE HEAT. BASTE SCALLOPS WITH THE BUTTER FROM THE PAN FOR 2-3 MINUTES.

MEANWHILE, DRAIN THE PASTA. TOSS WITH 2 TBSPS OF BUTTER, PANCETTA, TOMATOES, AND CHIVES. SALT SPARINGLY (PANCETTA IS SALTY). GRIND IN SOME PEPPER.

SPOON GRATTONI ONTO A WARM PLATTER AND ARRANGE SCALLOPS ON TOP. OR APPORTION ONTO INDIVIDUAL PLATES.

SERVES 6

WINE OF THE WEEK FROM JILL BERNHEIMER AT DOMAINE L.A.

2010 CASALE MARCHESI FRASCATI - THIS WHITE FROM LAZIO IS PURE PLEASURE TO DRINK. THE GRAPE VARIETIES ARE MALVASIA DEL LAZIO, TREBBIANO TOSCANO, MAVLASIA DI CANDIA, BONVINO AND BELLONE - ALL INDIGENOUS TO THE REGION. STAINLESS-STEEL-FERMENTED AND AGED, WITH A HINT OF SPRITZ ON THE PALATE COUNTERED BY A ROUND MOUTH FEEL. STONE FRUIT DOMINATES. EASY AND FRESH. \$13

2010 FRANTZ SAUMON MINERAL + CHENIN BLANC - A PIERCINGLY HIGH ACIDITY CHENIN BLANC FROM THE LOIRE, FROM SILEX DOMINATED TERROIR. WHILE THE MINERAL OF THE

TITLE IS VERY ACCURATE, ALONG WITH THE AFOREMENTIONED ACIDITY AND A LITTLE SALINITY TOO, THERE IS AMPLE FRUIT TO BALANCE THINGS OUT. QUINCE, CHAMOMILE AND CITRUS (LEMON) ALL SHINE THROUGH. \$27