

## **When You Can't Reach The Beach**

### **Oyster Stew Ingredients:**

4 tablespoons butter

2 cloves of garlic

1/4 teaspoon of salt

1/2 teaspoon of ground pepper

6 cups half and half

1 teaspoon dried parsley

16 ounces oysters , with liquid (jarred whole oysters, not smoked!)

Cooking pot with lid, whisk, ladle

### **Grilled Bacon Wrapped Scallops:**

12 slices applewood smoked bacon

12 large seas scallops

1/2 teaspoon of salt

2 tablespoons of butter

1/2 teaspoon of powdered garlic

2 large lemons

4 metal or bamboo skewers

### **Cooking utensils:**

Frying skillet, small bowl, whisk, basting brush

### **Sides:**

Standard Caesar Salad topped with Anchovies

Loaf of Sour Dough Bread

## **Instructions:**

Oyster Stew, begin with a pint of fresh oysters. You'll drain away the juices (oyster liquor) from the oysters and set aside for later use. Then, melt your butter in a large saucepan or small Dutch oven set over medium-low heat.

Stir in your chopped onion and cook until translucent, about 8 minutes. Stir in your reserved oyster liquor and cook until reduced by about half. Stir in your milk and half and half and simmer. Do not let reach a boil as this will cause your milk to curdle.

Add your oysters and allow to cook until the edges of the fresh oysters begin to curl. Remove your oyster stew from the heat and allow to cool slightly. Then, stir in your salt and pepper and extra butter and serve with crackers.

## **Bacon Wrapped Grilled Scallops:**

- Mix butter and Seasoning in small bowl. Set aside.
- Arrange bacon slices in single layer on bacon grilling rack or shallow disposable foil pan. Grill over medium-high heat 3 to 5 minutes or until bacon is halfway cooked. Remove bacon from grill; cool slightly.
- Wrap 1 piece of bacon around each scallop. Thread onto skewers. Brush scallops with butter mixture.
- Grill skewers over medium heat 6 to 8 minutes or until scallops are opaque and bacon is crispy, turning occasionally and brushing with any remaining butter mixture.