

Seared Scallops over Polenta Muffins with Chestnut-Brandy glaze



Scallops:

1 T olive oil
3 large bay scallops
3 scallions
2 strips bacon

Polenta:

1/3 Pkg Polenta
2 C water
3 scallions
2 oz Havarti, shredded

For the Chestnut-Brandy Glaze

3/4 C brown sugar
1/2 C water
1/2 C brandy
1 T butter
1/2 t salt
1 t vanilla
12 chestnuts

For the glaze

First, cut a small "X" in each of the chestnuts. Then boil them for 15-20 minutes. Meanwhile, melt butter in a small saucepan, then add brown sugar and water. Bring to a boil, then reduce heat to a simmer. After about 5 minutes, add the brandy and vanilla. Continue to simmer. No need to rush this part. When the chestnuts are done boiling, let them cool for a few minutes, then peel them. Chop them into little pieces and mix them with the sauce.

For the scallops

Finely chop the green part of three scallions into rings. Dice the bacon into small pieces. Slice the scallops in half to make six thin circles instead of three. Pan-fry the scallions along with the two strips of bacon in the olive oil for about 10 minutes on med-high heat, then clear the bacon and onions to the sides of the pan and add the scallops so they sear. Flip after 4 minutes, then cook another two minutes on the other side.

For the polenta muffins

Boil two cups of water. Dice three scallions into rings. Set aside the greens from one of them. In a measuring bowl, combine scallions with polenta mix, then stir in boiling water. Add immediately to greased muffin tins (makes six muffins) and top with Havarti. Bake 20 to 25 minutes at 400F or until done.

When everything is done, drizzle 1 1/2 T of the glaze over the polenta muffins. Top with a scallop, then sprinkle the bacon mixture on top, then spread the uncooked scallion greens over the top and serve immediately.