

# *Seared Diver-Caught Scallops*

## *Succotash and Roasted Shallots in a Beurre Blanc*



### INGREDIENTS

#### *For the Scallops:*

12 large scallops  
1 oz. veg. oil  
Salt & Pepper to Taste

#### *For the Succotash:*

1 cup blanched lima beans  
1 cup fresh corn cobs  
½ cup diced tomato  
Pinch fresh thyme  
2 tbs. Onion, small dice  
1 tspn. Garlic, chopped  
1 tspn. Parsley, chopped  
2 tbs. Veg. oil  
1 cup white  
2 tbs. Roasted shallot,  
chopped  
1.5 oz. butter  
Salt & Pepper

### DIRECTIONS

#### *For the Scallops:*

For the scallops sear in a sauté pan with the veg. oil on both sides for about 30 seconds each.

#### *For the Succotash:*

In a hot sauté pan add the oil, garlic and onions and sauté for 5 minutes then add the limas, corn, tomato, herbs and wine bring to a boil then add the butter and shallot, stir until all the butter has melted then cook until the liquid has been reduced by half, season and serve.

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specialty of:  
Executive Chef Charles d'Ablain

### **Chaz Restaurant & Lounge**

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