

Recipe from the York Harbor Inn Kitchen
Gerald Bonsey, CEC, AAC, York Harbor Inn Executive Chef

Maple Dijon Scallops

Sauce Ingredients:

½ cup Heavy Cream

¼ cup Dijon Mustard

¾ cup Maple Syrup

Combine all ingredients, simmer gently to reduce lightly.

1/3 cup Ground Pecan

2/3 cup Bread crumbs

2 oz Butter, melted

Combine all ingredients.

8 oz scallops

~ Place scallops in 4 individual casserole dishes.

~ Ladle 2 oz Maple Dijon Cream Sauce over scallops.

~ Top with ¼ cup Pecan Crumbs.

Bake approximately 15 minutes at 375° until hot and bubbly.