

Coquille St. Jacques

Carol F Stetson - Danbury, CT

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Servings: 6

*1 1/2 pounds scallops
1 sliced onion or scallions
dry white wine
water to cover
6 tablespoons butter
4 tablespoons flour
2 egg yolks
1/2 cup cream
salt
pepper
1/4 pound chopped
mushrooms (or a four
ounce can)
grated Gruyere cheese (to
taste)*

Preparation Time: 20 minutes

Cook Time: 20 minutes

Place the scallops, and onion in a 2- or 3-quart shallow baking dish. Cover with wine or water. Bring to a boil then poach over low heat for 8 minutes. Strain and discard the onions. Reserve the liquid.

In a saucepan, melt four tablespoons of butter, adding four tablespoons of flour. Stir in the broth. Mix the yolks with cream and add to the broth, stirring until thick and smooth. Add salt and pepper to taste.

In a pan, saute' the mushrooms in two tablespoons of butter. Spoon over the scallops. Pour the cream mixture over the scallops in a pie plate. Sprinkle cheese to cover.

Bake in a 350 degree oven for 10 to 12 minutes.

Per Serving (excluding unknown items): 289 Calories; 19g Fat (60.1% calories from fat); 21g Protein; 7g Carbohydrate; trace Dietary Fiber; 157mg Cholesterol; 310mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Lean Meat; 3 1/2 Fat.