

Pan Seared Marinated King Trumpet Scallops on a bed of Ginger-Sake Greens
Dinner at Home
Pamela Croft

Marinated King Trumpet Scallops

1 cup soy sauce
1 cup sake
½ cup dark brown sugar
6 tablespoon minced peeled ginger
2 tablespoon balsamic vinegar
1 pound King Trumpet medallions
1 pound fresh spinach
1 cup thinly sliced cucumbers
½ cup diced sushi ginger
2 tablespoon mirin

Method:

1. Combined first six ingredients in add the medallions and refrigerate.
2. Heat 1 tablespoon of olive oil in a heavy skillet over medium-high heat. Add the mushroom medallions and sear until golden brown. Remove from and set aside.
3. Add a hand full of fresh spinach to the pan and wilt gently.
4. Plate the spinach, medallions and garnish with the cucumber/ginger garnish

Yields 6 servings as a main dish

Recipe courtesy

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