

*And Here Is The Second Recipe  
They Published In  
The New "Toast To Tidewater" Cookbook.*

*Hampton Bay  
Sparkling Scallops*

Serves 6

Preparation time: 10 minutes

Cooking time: 20-25 minutes

**Pair this recipe with  
Prince Michel Vineyards  
Virginia Brut Sparkling Wine.**

For a sophisticated dinner, this is a great first course. Not too overpowering for the palate.

2 cups Champagne (brut or extra dry) or white wine  
2 tablespoons shallots, finely chopped  
4 sprigs fresh thyme  
2 pounds sea scallops  
2 tablespoons flour  
4 tablespoons sour cream  
1 tablespoon Dijon-style mustard  
Salt and freshly ground pepper to taste  
4 tablespoons fresh bread crumbs

**TO MAKE SCALLOPS:**

- ◆ Mix Champagne, shallots, and thyme in a large saucepan; bring to a boil over high heat.
- ◆ Reduce heat to medium; simmer until liquid is reduced in volume by half.
- ◆ Remove sprigs of thyme.
- ◆ Stir in scallops and continue to cook over medium heat for five to seven minutes, until the contents of the pan almost reach a boil and the scallops have become firm and white; scallops should be underdone at this point.
- ◆ Remove scallops with a slotted spoon and place in an ovenproof au gratin dish.
- ◆ Mix flour, sour cream, and Dijon-style mustard thoroughly in a separate bowl.
- ◆ Stir flour mixture into remaining liquid in the pan; mix in completely.
- ◆ Bring to boil over high heat until it is the consistency of heavy cream; this may take two to five minutes depending on how much liquid the scallops released.
- ◆ Salt and pepper to taste.
- ◆ Spoon the liquid over the scallops and sprinkle with bread crumbs.
- ◆ Place under a preheated broiler until bread crumbs have browned, approximately two to four minutes.
- ◆ Serve immediately.