

Baked Scallops and Mussels Provençal Style From chef Jim Neal

Serves 4

Ingredients:

1 stick unsalted butter
2 teaspoons finely chopped garlic
2 tablespoons chopped Italian parsley
¼ teaspoon white pepper
2 teaspoons lemon juice
¼ cup bread crumbs
1 tablespoon chopped basil
1 teaspoon salt
½ cup chopped tomato
16-20 small mussels in the shell, scrubbed thoroughly
8 large scallops cut in half horizontally
3 ounces Stony Hill Chardonnay

Preparation:

1. Cut the butter into small pieces. When softened, mix thoroughly with the crushed garlic and set aside.
2. Combine the next six ingredients in a food processor and pulse until mixed well.
3. In a covered sauté pan, heat the mussels in 3 ounces of Chardonnay for about 30 seconds until the shells open. Remove the mussels from the shells.
4. Preheat oven to 400°F. Divide the scallops, mussels, and any remaining pan juices equally in individual oven proof ramekins. Add two tablespoons of the garlic butter to each, and then the chopped tomatoes. Top each dish with the bread crumb mixture.
5. Bake for 12-15 minutes or until the butter is bubbling and the bread crumbs are brown.
6. Serve immediately with lots of French bread to dip in the sauce. Chef Jim Neal says, "The assertive flavors of the garlic and herbs complement the wine when it's young and fruity."

