

# A RECIPE FROM CHEF LEONE

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## SAUTE'D SCALLOPS

with Artichoke, Endive & Asparagus, Citrus-Ginger Vinaigrette

### INGREDIENTS (for 4 appetizer portions)

4 oranges  
1 lime  
1 lemon  
1 ruby red grapefruit  
1/2 peeled and grated ginger  
5 oz. Extra virgin olive oil

### VEGETABLES

32 pieces of thin asparagus, bottoms trimmed  
4 artichokes  
1 head Belgian endive

### SCALLOPS

8-12 large fresh scallops  
1 non-stick saute pan  
salt & fresh white pepper

### DIRECTIONS

- A) combine juices of 4 oranges, 1 red grapefruit, 1 lemon & one lime
- B) mix juices, with 1/2 cup of peeled & grated fresh ginger place in small sauce pan & reduce over low heat until equals 1/2 cup. Strain & discard solids, allow to cool. Mix with 5 oz of excellent extra virgin olive oil. Reserve until ready.
- C) artichokes (optional) peel 4 medium artichokes of external leaves (discard). cut out choke & place each artichoke bottom in lemon juice to prevent oxidation. Steam artichokes or preferably cook for 10 minutes in a mixture of onion, white wine at thyme.
- D) Steam Asparagus, separate leaves of endive.
- E) Saute Scallops in canola oil until lightly browned, turnover and finish cooking. Best if served medium.
- F) dry off scallops with paper towel, season with salt & fresh white pepper
- G) arrange heated asparagus in star shape with points directed out, endive leaves in same pattern & place sliced artichoke bottom in middle of plates, place scallops on top of artichokes. Drizzle vinaigrette around the perimeter, serve.