



“A sophisticated Chowder posing as an Entrée”. These Mid Atlantic ingredients, best in the summer months, work well together in many applications. My time spent in the Pacific Northwest ( 1985 World Expo ) might add some influence as well.

~ Executive Chef Duane S. Keller C.E.C., A.C.F.  
Heritage Hunt Golf and Country Club

### Grilled Bacon Wrapped “Day Boat” Scallops On a Chesapeake Cream with Fingerling Potatoes and Asparagus

#### “Day Boat” Scallops

8 ea. U10 ( Under 10 to a Pound ) Scallops with no preservatives  
8 ea. Par Cooked Applewood Smoked Bacon Strips

Par Cook Bacon 2 minutes. Let cool. Wrap Bacon around Scallops and arrange on Stainless Steel Skewers.  
Season with Salt and Pepper. Grill Scallops 6-7 minutes over a hot grill until bacon is crisp and Scallops are Medium rare.

#### Chesapeake Cream Sauce

4 Ea. Local White Corn, Rubbed with Olive Oil, Salt and Pepper  
1 Ea. Leek, Julienne white only, triple wash  
1 Tablespoon Butter  
2 ounces Chardonnay, Sauvignon Blanc or Riesling  
1 Pinch Old Bay Seasoning, or more to taste  
1 Pint Heavy Whipping Cream

Grill Corn until Golden Brown. Let Cool. Cut Corn off of the Cob and set aside.  
Sauté Leek with Butter until tender, add Shucked Corn, Old Bay and Wine.  
Reduce by half. Add Cream, Season with Salt and Pepper and reduce until it naps ( clings to ) a spoon.

#### Potatoes and Asparagus

12 Ea. Russian Fingerling Potatoes, Rubbed with Olive Oil, Sea Salt & Pepper  
12 Ea. Large Asparagus Spears, Rubbed with Olive Oil, Sea Salt and Pepper  
Grill Potatoes 8-10 minutes until tender. Turning often.  
Grill Asparagus 2-3 Minutes until tender. Do not wilt.

#### Plating Procedure

In 4 large Chowder Bowls place Chesapeake Cream in bottom, artfully arrange potatoes and asparagus and set Crisp Bacon wrapped Scallops on top.  
Garnish with lemon, parsley or any fresh herb from your garden.