

Barry Maiden

HUNGRY MOTHER

“GRAVLAX” OF MOONSHINE CURED DAY-BOAT SCALLOPS

Served with Dill-Buttermilk Dressing, delicate greens to garnish, and a hearty dark rye toast.

Makes 4 first course portions

For the scallops you'll need:

½ lb. U10 day-boat scallops, cleaned and dried

SCALLOP CURE:

¾ c Kosher Salt

¼ c Sugar

Zest of ½ lemon, ½ orange, 1 lime

1 T coriander, toasted and ground

2 T Moonshine or white bourbon (we use Buffalo Trace White Dog, Mash #1)

Method

Combine all of the cure ingredients in a bowl and mix well. Lay the scallops out in a shallow pan and coat with the cure. Use your hands to spread the cure on, ensuring that the scallops are blanketed evenly with a thin, but solid layer. (You may not need all of the curing mixture)

[OVER]

Dill-Buttermilk dressing

1/4 c “real” buttermilk. We recommend Kate’s Real Buttermilk from Maine, which can be purchased at Market Basket, or something of similar quality, preferably not low-fat or fat-free buttermilk.

2 T crème fraîche

1 t fresh dill, chopped

Tabasco and Salt to taste

Method

Briefly mix buttermilk crème fraîche, and dill with a whisk, just until blended. Do not over-whisk. Add salt and Tabasco to taste.



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