

**Pancetta wrapped Maine Diver Scallop
with bitter greens, chick peas and
30-year-old Balsamic**
serves 6

18 large DRY sea scallops
1T olive oil
18each slices of pancetta
1c cooked chick peas
1pint cherry tomatoes
1 head Belgian Endive
1 head Raddicchio
1 Bunch Arugula
(Can use watercress, too!)

2-3each shallots, minced
1/3c red wine vinegar
1 clove garlic, minced
2/3c extra virgin olive oil
tt salt and fresh cracked black pepper
**30 year or any real good aged balsamico

Method:

Take the minced shallots and place them in a mixing bowl, add red vinegar, garlic, s&p, set aside. Meanwhile tear your radicchio into bite sized pieces and place in a bowl with the other greens, tomatoes and chick peas, wait until the last minute to add the endive as it will turn brown if you cut it too far in advance. Take your scallops and remove the muscle on the side if it is still attached. Wrap each scallop around its side with the pancetta. Keep scallops chilled until 5 minutes before serving. At this time mix your extra virgin olive oil into your macerating shallots and vinegar. Adjust seasonings and acid as needed. Heat 1T olive oil in a skillet, over high heat until smoking. Season the Scallops with salt and pepper...Carefully lay each scallop into the pan and don't move until it is browned. Turn and continue to brown on all sides. Be careful not to crowd the pan, Use two if necessary. (I actually like using a cast Iron skillet). Toss your greens with vinaigrette and lay in the center of each plate. Place seared scallops around, drizzle with aged balsamico.