

## Basil Scallop Pasta

$\frac{3}{4}$  pound of bay scallops  
 $\frac{1}{2}$  cup of finely chopped fresh basil  
1- $\frac{1}{2}$  Tbls light olive oil  
2 large cloves of garlic  
3 Tbls pecans, finely chopped  
3 Tbls butter  
 $\frac{1}{2}$  cup chicken stock  
1- $\frac{1}{2}$  Tbls cornstarch  
1 cup of freshly grated parmesan cheese  
salt  
white pepper

Sauté scallops in olive oil about eight minutes and scallops have shrunk visibly as much of their tissue liquid has been cooked away. Finely chop or crush garlic and add to scallops, cooking until garlic begins to brown. Salt and pepper to taste. Add butter and nuts. As soon as the butter has melted, add cornstarch dissolved in chicken stock, and stir constantly for at least four minutes for the cornstarch to cook thoroughly. Add more chicken stock if required to thin sauce to desired consistency, but do not thin so much it puddles in the plate rather than coat the pasta.

Pour scallop sauce over your favorite pasta (well drained) and toss with parmesan (Reggiano is my choice but some prefer Romano) cheese. Makes enough sauce for one and one-half cups of uncooked mini-penné, two cups of medium pasta shells, or six ounces of linguini. Makes two large servings. If multiplying the recipe for a larger group, use only enough light olive oil to properly sauté the scallops and garlic.

Note that this recipe can be very successfully varied by substituting one cup of chopped shrimp or six medium to large clams for the scallops. You can also change the nuts to walnuts, pine nuts, or almonds.

The delicate flavor of scallops leaves us really matching the wine more for the pecans, which needs a good medium bodied chardonnay having little or no oak, or a sturdy sauvignon blanc. If you are trying a variant, you're on your own, but remember that the nuts are in there and not just the meat.