

Scallops in Sherry Cream Sauce - Laurie Wanko

2 tablespoons of butter
1 lb bay scallops rinsed and patted dry
2 tablespoons minced shallots
½ cup sliced mushrooms
1/3 cup dry sherry
2 egg yolks
½ cup heavy cream
salt and pepper to taste

Saute scallops in 1 tablespoon of butter for 3-4 minutes
Remove scallops from pan and keep warm
Heat remaining butter in same pan; add shallots and mushrooms and sauté for 2 minutes.
Add sherry and bring to boil
Lower heat and simmer for 3 minutes, scrapping brown bits from pan
Whisk egg yolks and heavy cream in small bowl
Gradually whisk egg mixture into mushroom mixture
Salt and pepper to taste
Return scallops to mixture and cook until thickens a little
Serve immediately