

*Scallops are sold either “wet” or “dry.” Wet scallops have been treated with a chemical solution so that they weigh more and look white, moist and juicy. Dry scallops are creamy and translucent.*



## Seared Diver Scallops with Bacon and Whole-Grain Mustard Rub and Crème Fraîche-Mashed Potatoes

*Yields 4 servings*

### Crème Fraîche

1 cup, plus 2 tablespoons heavy cream  
 ¾ cup sour cream

### Potatoes

2 pounds small red potatoes  
 1 teaspoon salt  
 1 8-ounce package cream cheese  
 2 teaspoons roasted garlic  
 1 teaspoon special seasoning  
 1 teaspoon seasoned salt  
 4 tablespoons unsalted butter, plus more for greasing

¼ cup sliced green onions  
 1 tablespoon chopped chives

### Scallops

4 slices smoked bacon, quartered  
 3 tablespoons whole-grain mustard  
 16 scallops, U-10 dry pack preferred  
 Vegetable oil

### Special Seasoning

1 cup salt  
 ¼ cup black pepper  
 ¼ cup garlic powder

Prepare the crème fraîche ahead of time: Combine 1 cup of the heavy cream with ½ cup of the sour cream, cover with plastic wrap and let stand at room temperature for 12 to 24 hours. Stir well and refrigerate for 4 hours.

To make seasoning, mix ingredients together and store in an airtight container for up to six months.

Preheat the oven to 350 degrees. Make the crème fraîche-mashed potatoes: Place the potatoes in a pot, cover with cold water and add the salt. Bring to a boil, cook potatoes for 20 to 25 minutes, and drain. With an electric mixer, beat the potatoes with the cream cheese, the remaining ¼ cup sour cream, remaining 2 tablespoons heavy cream, garlic, special seasoning and seasoned salt. Stir in the butter and onions. Place the mashed potatoes in a lightly greased 2-quart round casserole, spoon with crème fraîche on top and sprinkle with chives. Bake until potatoes are hot, 20 to 30 minutes.

For the scallops: In a food processor, purée bacon and mustard to a smooth paste consistency. Coat the scallops with the purée. Chill for 30 minutes.

Heat a couple tablespoons oil in an ovenproof skillet over medium-high heat and sear the scallops on both sides. Some of the topping will come off in the pan. Remove the scallops to a baking sheet and spoon any topping from the pan on top of them. Place in the oven and bake for 8 to 10 minutes. Remove the scallops and allow them to rest for 2 minutes before serving. Place some crème fraîche-mashed potatoes on each of 4 plates and top each with 4 scallops.