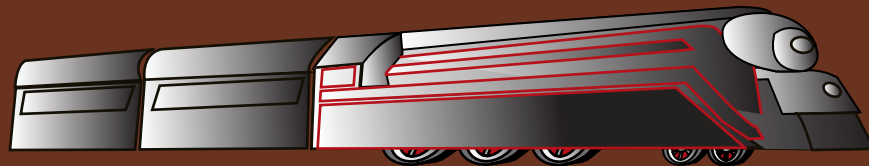


The Woodstock Farmers' Market

All Aboard

THE ORIENT EXPRESS !



Seared Sea Scallops with Lemon grass Sauce and Basil, Mint and Cilantro Salad

Sauce:

- 2 tsp canola Oil
- 1 onion, chopped
- 6 stalks lemon grass, outer leaves removed, stems pounded, cut in 3" lengths
- 4 cloves garlic, finely chopped
- 3 red Thai bird chilies, finely chopped
- 2 cup dry white wine
- 1 28-oz can whole tomatoes, plus juice

Salad:

- ½ cup Thai basil
- ½ cup fresh mint
- ½ cup cilantro
- Juice from ½ lime
- 2 tsp canola oil

Scallops:

- 24 jumbo sea scallops
- 1 Tbs canola oil

For Sauce: Heat oil in a large pan over low heat. Cook onion with a pinch of salt until translucent. Stir in lemon grass, garlic and chilies, and add wine. Raise heat to high, then simmer 5 minutes. Add tomatoes and juice, and break apart the tomatoes. Simmer until the sauce thickens, about 20 minutes. Force sauce through colander and discard solids. Season with salt and pepper.

For Salad: Toss all ingredients in a bowl; season with salt and pepper.

For Scallops: Season with salt and pepper. Heat a large non-stick pan over high heat with the oil. When oil is hot add 8 scallops. Cook for 1 minute, reduce heat to medium high, and cook, undisturbed, until golden, about 4 minutes. Turn scallops over, cook 3 minutes more. Remove from heat. Repeat in 2 batches with remaining scallops.

Divide scallops and sauce among 4 bowls, and top with salad.

Serves 4.

