



GRILLED SEA SCALLOPS WITH RASPBERRY THYME BUTTER SAUCE Serves 4

- 1/2 cup fresh raspberries plus additional raspberries, as garnish
- 2 tablespoons fresh thyme leaves plus additional sprigs, as garnish
- 1 cup medium-dry white wine
- 1/2 teaspoon sugar
- 2 cups apple, cherry, or peach wood chips
- 2 tablespoons minced shallot
- 2 pounds large sea scallops, of equal size and weight
- 2 sticks (8 ounces) unsalted butter, well chilled and cut into small pieces
- 2 tablespoons unsalted butter, melted
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper

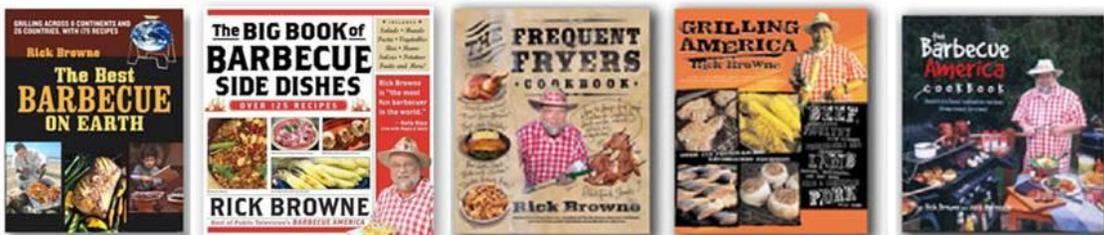
Zucchini, summer squash and new potatoes, parboiled

Preheat a gas grill, or light a charcoal fire and allow it to burn down until the coals are evenly white. Soak the wood chips in water for 30 minutes.

In a small bowl thoroughly crush together the 1/2 cup of raspberries and 2 tablespoons of thyme. Stir in the wine and sugar, cover, and let stand at room temperature about 1 hour.

Strain the raspberry mixture into a small, heavy, non-reactive saucepan, pressing hard with the back of a spoon. Stir in the shallot and bring the mixture to a boil over moderate heat. Lower the heat and simmer, uncovered, until the liquid is reduced to 1/3 cup, 12 to 15 minutes. Strain the mixture and return it to the sauce pan.

Sort through the scallops, reserving any small or odd-shaped pieces for another use. Pull off the small, rectangular muscles from the sides of each scallop (they toughen when cooked). Rinse the scallops, pat them dry, and divide them among





4 long, flat, metal skewers.

Drain the wood chips.

Warm the raspberry reduction over low heat. Whisk in the 2 sticks of butter, 1 or 2 pieces at a time, whisking well after each addition and adding more butter just before the previous pieces are completely absorbed. Stir in the salt and pepper. Adjust the seasoning, if necessary, and set the sauce aside, covered, in a warm (but not hot) place.

Scatter the wood chips over the fire and heat until smoking. Begin the grilling with the prepared zucchini and summer squash and new potatoes. After turning once, add the scallops. This will allow you to serve the vegetables and scallops at the same time, hot off the grill.

Brush the scallops with the melted butter and grill, turning them once, until lightly golden and opaque, about 4 minutes on each side. Divide the sauce among 4 warmed dinner plates. Slide the scallops onto the sauce and garnish each serving with several raspberries and a sprig of thyme. Serve immediately.

