

# Scallops (French)

Scallops ~ 3/4 pt.  
shallot - chopped or onion  
white wine ~ 3/4 c  
Parsley ~ 1 t finely chopped  
Bread crumbs ~ 2 T  
2 T butter

Saute onions for ~ 3 min till limp & a little  
pepper. Add 2 T crumbs. Add wine & 5 min



for 8 to 10 min. or until sauce is slightly  
reduced & thickened. Add 1 Tsp. parsley  
& salt if necessary. <sup>parmesan dust</sup> Sprinkle <sup>in</sup> bread crumbs  
& grated Parmesan, dot <sup>in</sup> butter &  
brown slightly under broiler