

Seared Scallops with Sweet Corn, Cream and Bacon  
Recipe by Chef Frédéric Eliot  
Owner of Fore Street, Scales and Street and Co.  
Both in Portland, Maine  
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Time: 30 minutes

Serves: 4

### Ingredients

2 orange, yellow or red peppers, stemmed and seeded  
Kosher salt  
3-1/2 tablespoons olive oil  
1-1/2 tablespoons Sherry vinegar  
4 ears of corn, shucked  
1 yellow onion  
1 cup heavy cream  
2 bay leaves  
3 (1/4-inch-thick) slices bacon, cut into 1-inch pieces  
16-20 large to medium-large scallops  
Fresh basil or parsley, roughly chopped.

### Directions

1. Preheat oven to 450 degrees. Cut peppers into 2-inch-wide pieces and toss with 1 ½ tablespoons olive oil. Spread peppers across a baking sheet and roast until lightly charred in spots, about 10 minutes. Peel away and discard skins. Tear peppers into thin strips and toss with pan drippings and vinegar. Season with salt and set aside to marinate.
2. Cut corn off cobs. In a blender, purée half the kernels until smooth. In a small pot over medium heat, heat 2 tablespoons olive oil. Add onions and sauté until softened, 3 minutes. Add puréed corn, cream and bay leaves. Gently simmer over medium-low heat until flavors meld, 5 minutes. Season with salt.
3. Meanwhile, in a large cast-iron skillet over medium heat, cook bacon until golden brown on all sides, 3-5 minutes. Use a slotted spoon to transfer bacon to a plate, leaving drippings in skillet. Working in batches to avoid crowding, lay scallops into hot skillet. Cook without flipping until scallops' brown well on one side, 3-4 minutes. Transfer scallops to a plate.
4. Pour creamed corn mixture through a fine-mesh sieve into hot skillet, pressing on solids to extract liquid. Discard solids. Liquid should cover base of skillet by about ½ inch. Pour off excess liquid or add cream as needed.
5. Add reserved corn kernels to hot skillet and simmer until half-cooked, about 1 minute. Season with salt.
6. Drain roasted peppers of liquid and scatter them around skillet. Stir in reserved bacon. Simmer until everything heats through, 1 minute, then nestle scallops, browned-side up, into skillet. Simmer 30 seconds, and turn off heat. Season with salt and garnish with fresh herbs.