

From Marie – July 2013 W4 (July 28)

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Scallop Sauce with Olive Oil, Garlic, and Hot Pepper

From: [Essentials of Classic Italian Cooking, by Marcella Hazan](#)

The smallest—and perhaps the tastiest—of several varieties of scallop found in Italian waters is called canestrelli, smaller, when shelled, than the nail of a child's little finger. When fresh, North American scallops are exceptionally good too, particularly the sweet ones known as bay scallops, but they are larger than canestrelli, and should be cut up so that there will be more little pieces available to carry the seasoning.

For 6 servings

- 1 pound fresh bay OR deep sea scallops
- ½ cup extra virgin olive oil
- 1 tablespoon garlic chopped very fine
- 2 tablespoons chopped parsley
- Chopped hot red chili pepper, to taste
- Salt
- 1 pound pasta
- ½ cup dry, unflavored bread crumbs, lightly toasted in the oven or in a skillet

Recommended pasta: *As in so many other seafood sauces, spaghettini, thin spaghetti, is the most congenial shape, but spaghetti is an equally valid choice.*

1. Wash the scallops in cold water, pat thoroughly dry with a cloth towel, and cut up into pieces about 3/8 inches thick.
2. Put the olive oil and garlic in a saucepan turn on the heat to medium, and cook, stirring, until the garlic becomes colored a light gold. Add the parsley and hot pepper. Stir once or twice, then add the scallops and one or two large pinches of salt. Turn the heat up to high, and cook for about 1 ½ minutes, stirring frequently, until the scallops lose their shine and turn a flat white. Do not overcook the scallops or they will become tough. Taste and correct for salt and hot pepper. If the scallops shed a lot of liquid, remove them from the pan with a slotted spoon, and boil down the watery juices. Return the scallops to the pan, turn them over quickly, and then turn off the heat.
3. Toss thoroughly with cooked drained spaghettini, add the bread crumbs, toss again, and serve at once.