

SAFFRON SCALLOP CREAM SAUCE

1/2 c. heavy cream
1 minced shallot
12 threads saffron, crumbled
2 oz. bay scallops (1/4 c.), cut in half
pinch salt
dash tabasco sauce

Combine cream, shallot, and saffron in bowl, cover with plastic wrap (vent), and microwave on high about 4 minutes, or until cream is thick. Immediately stir in remaining ingredients, cover and let stand 3 minutes to cook scallops. Adjust seasonings and serve with salmon steaks.

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