Scallops

Scallops and Rice Au Gratin

1 lb. scallops, fresh or frozen
½ cup chopped green pepper
½ cup chopped celery
¼ cup chopped onion
¼ cup butter or other fat, melted
¼ cup flour
1 tsp. salt
Dash pepper
1 cup milk
2 cups cooked rice
1 cup grated cheese

Thaw frozen scallops. Remove any shell particles and wash. Chop scallops. Cook green pepper, celery, and onion in butter until tender. Blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Add scallops. Arrange half of the rice, scallops, and cheese in alternate layers in a well-greased 1½-quart casserole. Repeat layers. Bake in a moderate oven, 350° F., for 30 to 35 minutes or until brown. Serves 6.

Scallop Shepherd's Pie

1 lb. scallops, fresh or frozen
½ cup chopped onion
3 tbsp. butter or other fat, melted
1½ tsp. cornstarch
½ tsp. salt
Dash white pepper
1 cup cooked peas
1 cup cooked sliced carrots
1 cup mashed potatoes
Dash paprika

Thaw frozen scallops. Remove any shell particles and wash. Cut scallops into ½-inch pieces. Cook onion and scallops in butter for 3 to 4 minutes, stirring occasionally. Blend in cornstarch and seasonings and cook until thick, stirring constantly. Add peas and carrots. Place in 6 well-greased, individual 5-ounce custard cups. Place a layer of mashed potatoes over top of each pie. Sprinkle with paprika. Bake in a very hot oven, 450° F., for 15 to 20 minutes or until brown. Serves 6.