

Dinner and A Book

Episode #609

Menu:

Scottish Cuisine with food of the Orkney Island and plenty of Highland Scotch.

A Simple Sea Scallop
Clapshot: potatoes, carrots and turnips
Lamb chops with Currant Jelly
Baked Pear with Whiskey

Recipes:

A Simple Sea Scallop

Melt Olive Oil and Butter
Sauté 1/2 chopped onion and garlic
Cook 1 pound sea scallops (the large ones)
Add 1/2 cup white wine, plate and sprinkle with chopped parsley

Clapshot

Boil 1 pound each of potatoes, carrots and turnips.
Cut into pieces and boil until soft.
Mash with a nice knob of butter, salt and pepper.

Lamb Chops with Currant Jelly

Sauté 2 lamb chops in olive oil until soft. Add 1/2 cup currant jam and a little red port.

Baked Pear with Whiskey

Use 2 halves each of canned pears and place 2 halves on a plate.
Stir whiskey and pear juice and sprinkle over the pears.
Top with a scoop of vanilla ice cream, chopped walnuts and some chocolate sauce