

## TAYLOR BAY SCALLOP LOLLIPOPS

### **For the scallops**

20 bay scallops, shucked and cleaned  
20 bamboo skewers  
1/2 cup spelt flour  
1 egg, lightly beaten  
2 tablespoons water  
1/2 cup breadcrumbs  
1 quart grapeseed oil  
1 locally grown apple, cut into quarters and seeds removed  
4 cup assorted salad greens  
1 small red beet, scrubbed, roasted and cut into medium cubes  
1 small yellow beet, scrubbed, roasted and cut into medium cubes  
Salad dressing

Place the scallops in the spelt flour and toss until lightly coated with the flour. Whisk the flour and water together until thoroughly blended. Shake the excess flour off the scallops, dip them briefly in the beaten egg mixture, and place in the breadcrumbs to coat well. Place the grapeseed oil in a small pot large enough so the oil fills the pot by half. Heat the grapeseed oil to 350 degrees F. Drop the scallops into the oils and fry until lightly browned, about two to three minutes. Transfer the scallops to a dish line with a few layers of recycled paper towel. Inset a skewer into each of the scallops and keep warm.

In the meantime, place the salad greens and beets in a medium mixing bowl and toss well with dressing. Place an apple quarter to one side of each of four salad plates. Insert five scallop “lollipops” into each apple wedge. Divide the salad equally between the four plates and mound next to the apples wedges with the scallop skewers. Drizzle the plate with a little extra dressing if desired.

### **For the dressing**

1 tablespoon local apple cider  
1 tablespoon apple cider vinegar  
1 tablespoon local honey  
2 teaspoons grain mustard  
1/4 cup grapeseed oil  
2 tablespoons of your favorite fresh herbs, lightly chopped

Combine the cider, cider vinegar, honey and mustard in a small bowl. Whisk thoroughly to combine. While whisking, slowly add in the grapeseed oil. Finish by stirring in the herbs then season to taste with salt and pepper.