**SEARED SCALLOPS ON A BED OF SUCCOTASH**

**Serves 4**

**INGREDIENTS**

12 scallops

2oz curry powder

¼ pt. oil

Salt & pepper

2oz flour

6oz tinned butterbeans

2 rashers back bacon

1 red pepper

1 finely chopped onion

2 sweet corn cobs

¼ pt. chicken stock

2tbsp double cream

2tbsp chopped parsley

METHOD

1. Put a splash of oil into a pan
2. Chop the bacon into thin strips, add to the pan and colour
3. Turn down the heat and add the onion and diced pepper, sweat
4. Cut the kernels from the cobs and add to the onion and stir well
5. Add chicken stock and bring to boil
6. Reduce chicken stock then add cream and bring to the boil til it thickens and add parsley
7. Add beans and season
8. Dip one side of the scallops gently into mixed curry powder and flour then sear quickly in hot oil
9. Turn over, season and cook gently
10. When cooked, take out and drain
11. Scoop succotash into bowls
12. Lay 3 scallops per person on top and serve