

Recipes from the Working Waterfront Festival



Mary's Scallop Casserole

Contributed by Robin Nunes, author of The Nunes Family Cookbook

Yield: six servings

Prep time: 30 minutes

Total time: 90 minutes

Ingredients

- 3 lbs fresh scallops
- 1 lb ground chourico
- 1 green pepper, seeded & finely chopped
- 1 yellow pepper, seeded & finely chopped
- 2 T olive oil
- 1 loaf of Italian bread, cubed
- 4T light soy sauce
- Worcestershire sauce
- ½ cup mayonnaise
- ¼ cup Dijon mustard
- 1/3 cup hot sauce
- 1 T freshly squeezed lemon juice

Directions

Remove the seeds from peppers. Dice & slice the peppers. Set aside. In a large heavy bottom pan and on medium low heat, place the ground chourico and the pepper slices. Saute until peppers are tender. **If not using a pan with a non-stick finish, drizzle some olive oil into pan*

Add soy and Worstershire sauces to pepper and chourico. Keep stirring. Add mayo and mustard and mix well. Add the scallops **you may want to cut the scallops in half if they are too large*. Simmer for an hour, stirring often. Add the hot sauce to your liking.

Heat oven to 350 degrees. Remove mixture from heat and add a 1T of lemon freshly squeezed to mix. Let cool for about 5 minutes. Toss bread cubes into scallop mixture and combine well. Transfer mixture into 13 x 9 x 2.5 baking dish. Bake into 350 for about 30 minutes or until casserole is golden brown.

Robin Nunes works at the Wharf Tavern, a fisherman's bar, and has volunteered at the festival every year since it began. Her boyfriend is the captain of the fishing vessel Diane Marie which fishes for scallops and tuna. Robin loves seafood and is the author of The Nunes Family Cookbook.