

# Tim Farmer's Country Kitchen

## SEASIDE CASSEROLE

*4 slices bacon  
3 shallots  
1/3 bell pepper  
1/3 teaspoon thyme  
1/3 teaspoon tarragon  
1 bay leaf  
1 pound scallops*

Cook bacon until crisp and remove. Add remaining ingredients (except scallops) and turn in bacon grease until soft. Add scallops, cook for 3-4 minutes, remove and set aside. Remove bay leaf as well and discard.

*1 cup dry white wine  
3/4 cup heavy whipping cream  
1/3 cup clam juice  
2 egg yolks  
Oysters  
Dash of white pepper  
Dash of black pepper  
Dash of cayenne pepper  
Dash of sea salt  
Juice from 1/2 lemon  
2 cups breadcrumbs*

Add 3 liquids and stir until starts to thicken. Stir in two egg yolks until combined. Add scallops and oysters back into pot and stir. Add seasonings. Top with lemon juice and breadcrumbs.



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