

Buttermilk Fried Scallops with Grits and Smoked Tomato Marmalade

Recipe courtesy of Chef Suzanne Vizethann

SERVES 4

INGREDIENTS & DIRECTIONS

FOR THE SMOKED TOMATO MARMALADE:

2½ pounds heirloom or beefsteak tomatoes, stems removed	2 tablespoons finely diced onion
1 cup raw sugar	1 teaspoon salt
¼ cup balsamic vinegar	1 teaspoon red pepper flakes
	½ cup applewood smoking chips

Dice the tomatoes into ¼-inch pieces. Combine tomatoes, sugar, vinegar, onion, salt and red pepper flakes in a large saucepan set over high heat. Bring mixture to a boil. Once boiling, decrease heat to a simmer and cook, stirring frequently, for 1 hour or until thickened, liquid has disappeared and the temperature reaches 220°F. Transfer to small mixing bowl.

Scatter the wood chips in cast iron skillet and place over high heat until the chips have smoked for 5 minutes. Remove from the heat. Place a piece of aluminum foil over the chips. Set the bowl of marmalade on top of the foil and cover the entire thing with another piece of aluminum foil. Smoke tomato marmalade for 10 to 15 minutes. Cover marmalade and set aside until ready to serve. May store any remaining marmalade in the refrigerator for up to a week.

FOR THE GRITS:

1 cup stone ground grits
4 cups vegetable stock
Salt to taste

Place grits and stock into a small saucepan. Whisk and skim off kernels that float to the top. Set the saucepan over medium heat and bring just to a boil, about 5 minutes. Reduce heat to the lowest setting, cover and cook for 25 to 30 minutes; removing the lid and stirring every 5 to 7 minutes. Season with salt halfway through cooking. Taste and adjust seasoning at the end of cooking.

FOR THE SCALLOPS:

1 pound sea scallops, cleaned, muscle removed and patted dry
1 recipe Buttermilk Batter, see below
1 recipe Seasoned Flour, see below
Canola oil for frying

Dredge the scallops first in the buttermilk batter and then in the seasoned flour. Place dredged scallops on a sheet tray. Pour 1-inch of canola oil in a cast iron Dutch oven, set over medium high heat and bring to 350 degrees. When the oil is ready, gently lay the scallops in the oil and cook for 1 minute each side. Drain scallops on paper towels.

FOR THE BUTTERMILK BATTER:

1 cup all-purpose flour	½ teaspoon baking soda
½ teaspoon salt	1 whole egg
1 cup buttermilk	½ to ¾ cup water

Place all ingredients in a small mixing bowl and whisk until well-combined. The mixture should be similar to a thin pancake batter. Set aside.

FOR THE SEASONED FLOUR:

½ cup all-purpose flour	1 teaspoon garlic powder
1 teaspoon onion powder	Pinch paprika
Pinch cayenne pepper	1 teaspoon salt

Combine all ingredients in a small bowl and set aside

TO SERVE

Evenly divide the grits between 4 serving bowls. Top grits with fried scallops and smoked tomato marmalade. Serve immediately.



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