

Subject: This new "First Place Winner" delectable Seared Scallops Recipe Challenge expires in 10 hours.

Cheryl,

You can take down that imaginary red "First Place Winner" ribbon from your refrigerator that our whole group of friends agreed you deserved for preparing the best SEARED SCALLOPS on the planet. Not a one of us have been able to order our favorite crustacean at a restaurant for fear of the lame comparison to the genuine article to be had at "Chez Cheryl's".

But...I have discovered the impossible. I almost hate to tell you, but your palate would never forgive me if I didn't. Granted, you are the best cook, excuse me chef, any of us have ever met, but mon ami...no, wait, let me tempt you first....

You know that new restaurant downtown with the romantic view of the river that has been advertising their grand opening? Well, I went with another friend on opening night. We had to wait an hour for a table, but it was totally worth it. The Columbus Dispatch gave them a four-star rating. Now I know why.

I scanned the patron's dinner plates while being escorted to our table and spied the scallop dish. I stopped dead in my tracks. Just one look at the culinary delight and I was salivating like one of Pavlov's dogs. It looked positively amazing. I rudely interrupted the contented scallop connoisseur to ask his opinion of the dish. He looked up at me, swiped his tongue along his bottom lip and presented me with a smile to rival the Cheshire cat. I groaned.

Once seated at our table, I politely refused a menu already convinced of what to order. But nothing prepared me for when the waiter placed that dish down in front of me. The sweet, savory aroma of the sauce mixed with the slight salty scent of the scallops nearly reduced me to childhood table manners. You are going to want this in your tummy!!!

Properly entitled, "Seared Scallops with Savoy Cabbage, Fingerling Potatoes, Pink Ladies, and Sultanas."

- Six perfectly seared plump sea scallops.
- Sliced ruby crescent potatoes, savoy cabbage, julienned Pink Lady apples and sultanas.
- Served with a steaming apple cider, white wine, chicken stock, butter sauce with pine nuts.
- Seasoned with thyme and bay leaves and black peppercorns.

Cheryl, my friend, I am inviting you to come with me out to dinner at Rigsby's tonight. It's Friday. Let's make a night of it. I'll have some wine and you can order the same old glass of Coke that you always order (which is fine, you can be the designated driver). But we will order the scallops. I **guarantee** you will love them better than the way you prepare them. **If not, dinner is on me.** That's how sure I am. How can you pass up such an offer?

I can't wait to see you try to get the recipe from the chef. I know you. You won't leave that restaurant without that recipe. Maybe the chef would like your recipe in exchange...you know...one chef to another. If you do manage to get the recipe, I look forward to sampling your

take on it. I'll have my iPhone handy to document the humiliating groveling. **The clock is ticking...do you dare?**