

## Coquilles St. Jacques

1/2 pound mushrooms	¼ cup Swiss cheese, grated
4 tablespoons shallots, chopped	Heavy cream
8 tablespoons butter, divided	Salt and pepper
2 tablespoons lemon juice	Parmesan cheese
2 pounds scallops	Bread crumbs
1/3 cup dry vermouth	Additional butter
4 tablespoons flour	

Sauté mushrooms and shallots in 4 tablespoons butter. Add lemon juice and stir well. Poach scallops in vermouth, drain and set aside. Save liquid. In sauce pan, melt 4 tablespoons butter and gradually stir in flour, making a roux. Add scallop liquid, stirring constantly. Pour in enough heavy cream to make a thick, creamy sauce. Add Swiss cheese, scallops, and mushrooms. Add salt and pepper to taste. Spoon into 6 baking shells or casserole, and sprinkle with Parmesan cheese and bread crumbs. Dot with melted butter. Bake at 350 degrees for 25 minutes. Serves 6.

**Wine Pairing: Serve with Maggie Malick Wine Caves' Chardonnay.**