Scallops Mornay (Easy and amazingly rich) Michelle Drolet

Ingredients

- 1 cup butter or margarine, divided
- 1/4 cup minced shallots
- 1 tablespoon lemon juice
- 2 pounds sea scallops
- 2 1/2 cups half-and-half
- 1/3 cup all-purpose flour
- 3/4 cup grated Parmesan cheese
- 3 tablespoons dry sherry
- 1/2 teaspoon salt
- 1/4 teaspoon ground white pepper
- 20 Ritz Crackers

How to Make It

Step 1
Melt 4 tablespoons butter in a sauté pan over low heat; add shallots, and sauté 1 minute. Increase heat to high. Transfer to a bowl.

Step 2
Melt 4 tablespoons butter in sauté pan over medium heat; add scallops and sauté 3 to 5 minutes.

Step 3
Drain any liquid from scallops. Add lemon and shallots to pan.

Step 4
Melt remaining 8 tablespoons butter in a sauté pan over low heat; whisk in flour until smooth. Cook, whisking constantly, 1 minute. Gradually add half-and-half; cook over medium heat, whisking constantly, until mixture is thickened and bubbly. Add Parmesan cheese and next 4 ingredients; cook, whisking constantly, 3 minutes or until cheese melts and sauce is smooth. Remove from heat; stir in scallops and shallots.

Step 5
Spoon into 9x13 lightly greased baking dish or individual serving bowls, and sprinkle evenly with crushed Ritz cracker.

Step 6
Pre heat oven 350 degrees. Bake 20 minutes or until bubbling. Serve on Rice Pilaf and crusty bread.