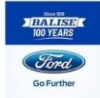


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INGREDIENTS

3-4 oz per serving	Fresh Scallop, Muscle Removed
1 ea	Eastham Turnip
1 ea	Fresh Jalapeno
1 cup	White Vinegar
2 cup	Water
2 TBSP	Kosher Salt
1 ea	Garlic Clove
1 ea	Bay Leaf
¼ tsp	Crushed Red Pepper
2 slice	Rye Bread
TT	Dill- Fresh, chopped
1 each	Shallot (coarsely chopped)
1 each	Garlic clove (large/coarsely chopped)
1 TBSP	Dijon Mustard
2 TBSP	Whole Grain Mustard
¾ cup	Cara Cara orange juice (or any other citrus)
1 each	Cara Cara Zest (or any other citrus)
½ cups	Red Wine Vinegar
2.5 TBSP	Honey
1/3 cup	Olive Oil
1/3 cup	Salad Oil
TT	Salt and Pepper

Scallop Crudo Eastham Turnip, Pickled Jalapeno, Rye Crunch, Winter Citrus Vinaigrette

1. For the scallops- make sure they are clean, take off the muscle slice thin like a half dollar or quarter depending on the size. Layer on Parchment paper or a paper plate.
2. For the pickled Jalapeno- Slice the jalapeno with seeds ¼ in thick. Combine all ingredients from white vinegar down to crushed red pepper in a small sauce pot. Heat up until the salt dissolves. Pour liquid over the peppers- let cool at room temp making sure peppers are submerged under liquid. Refrigerate.
3. For the turnip- Clean, oil S&P roast in your oven uncovered 375 degrees for approx. 30 minutes or until fork tender. Once cool, sliced the same thickness as the scallop. Take a ring mold to punch out circles.
4. For the rye crunch- take the 2 slices of rye bread- oil S&p, place in oven 250 degrees until completely dried out. Place in food processor or robot coupe to make a crumb. Feel free to add any fresh herbs to this! I will add dill!
5. For the Winter Citrus Vinaigrette, combine everything from the shallot down to the honey in a blender. Measure out your oil, turn blender on and slowly pour oil in a steady stream creating an emulsification! When complete season with S&P. – Segment some of the citrus for garnish!
6. To plate! Watch Me!
7. ENJOY!