

SAIGON SCALLOPS & SHRIMP

F EASY

Last Modified: 07/05/2019

PREP: 20 Min
COOK: 30 Min
STOVETOP

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Extra Large Shrimp (26 / 30 Count)	Fresh
1	Pound	Sea Scallops	Fresh
8.8	Ounce	Pkg Vermicelli Rice Noodles (Thai Kitchen)	
1	Quart	Beef Stock (Swanson)	
6	Tbsp	Clarified Butter (See Recipe)	Divided
1/3+/-	Cup	Fresh Thai Basil Leaves (To Taste)	Fine Chop

SAIGON SEAFOOD SAUCE

1	Medium	Yellow Onion	Fine Dice
14	Large	Garlic Cloves	Grated
1	Tsp	Kosher Salt	
Use For Standard Vietnamese Heat			
2+/-	Tbsp	Chili Garlic Sauce (Huy Fong)	
Use For A Less Spicy Version			
2+/-	Tbsp	Sweet & Sour Dipping Sauce (Southwestern Grocers)	
1 1/2	Cups	Dry White Wine (Chablis)	
2	Tsp	Oregano	
2	Tsp	Thyme	

PREPARATION

FACTOID	Simply FANTASTIC! I enjoyed this as the daily dinner special during a recent visit to Florida. They used FRESH Shrimp and Diver Scallops. Frozen is OK if fresh aren't available, but the texture is COMPLETELY different.
TOOLS	1) Large Skillet 2) 2 Medium Saucepans With Lids 3) Tongs
PREP	DISH 1) Grate the Garlic Cloves and set them aside. 2) Finely dice the Yellow Onion and set it aside. 3) Finely chop the Basil Leaves and set them aside.
PREP	Peel, de-vein and rinse the Shrimp and set them aside. Optionally, leave the tail shells on.
PREP	Remove the foot from the Scallops if still attached and set them aside..
CAUTION	We are using Clarified Butter here to withstand the higher heats involved WITHOUT TASTING BURNT! Do NOT substitute regular Butter.
1	Prepare the Vermicelli Rice Noodles al-dente according to package directions using the Beef Broth in place of the Water. Do NOT drain or rinse the Noodles. Cover and let stand over the off burner until just ready to serve, stir every so often.
2	In a large skillet over medium high heat, add in 2 tablespoons of the Clarified Butter. add in the Onions and cook until just transparent, about 3 minutes. Add in the Garlic & cook until fragrant, about 2 minutes. Add the mixture into a medium saucepan over medium high heat.

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3	Add the Dry White Wine, Salt, Chili Garlic Sauce or Sweet & Sour Dipping Sauce, Oregano & Thyme into the saucepan and bring it to a boil. TASTE & adjust the heat of the dish by adding in more Chili Garlic Sauce here. Lower the heat to a simmer.
4	Wipe out the skillet and turn the heat up to high. Add in 2 tablespoons of the Clarified Butter and heat until it shimmers.
5	Add the patted dry Shrimp into the skillet and saute until they barely turn pink. Stir the Shrimp into the cooling Saucepan & re-cover.
6	Add another 2 tablespoons of Clarified Butter into the skillet and heat until it shimmers. Add in the patted dry Scallops so they aren't touching. Cook for 2 minutes and turn them over and cook for another 2 minutes. Stir the Scallops into the Saucepan & re-cover.
7	WHILE THE SCALLOPS ARE COOKING: Using the tongs, place 1/4 of the Rice Noodles on one side of each dinner plate. Using the tongs, alternately arrange a Shrimp and a Scallop in a semi-circle around the other 3 sides of each dinner plate until all are gone.
8	Add the Basil into the remaining Sauce and toss well. Pour the Sauce evenly over the Noodles, Shrimp and Scallops on each dinner plate.
SERVE	Serve immediately while hot with a nice crusty Bread for sopping up any extra Sauce.