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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

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## Scallops al Balsamico

As the summer draws to a close, folks in much of the country are unpacking their sweaters and stocking up on firewood. Here in the Valley, the return of mild evenings means we can once again enjoy dining outside. Simple & flavorful recipes—and of course, good company—will make the experience even more enjoyable. This recipe comes from Marcellino Ristorante in North Phoenix, via the Arizona Republic's food page.

1/4 cup extra-virgin olive oil  
White flour for dusting  
12 medium scallops  
6 scallions, sliced in 3/4-inch strips  
3 roma tomatoes, finely diced  
Generous splashes of white wine vinegar & balsamic vinegar (about 2 Tbs each)  
Salt & pepper to taste  
Basil leaves for garnish

1. In a large skillet, warm the oil on medium heat.
2. In the meantime, spoon some flour into a medium bowl. Roll each scallop in the flour, just enough to get a light covering. Set aside.
3. Saute the scallions & tomatoes for about 1 minute. Then, place the scallops in the pan to brown. Splash in the two vinegars, and add salt & pepper to taste.
4. Turn the scallops over and cook until slightly golden and cooked through. Place them on serving plates, top with tomatoes & scallions, and garnish with basil.

The recipe is designed for 4 portions, but it is easy to adapt for larger or smaller parties. Serve with rice or polenta and a nice white wine. Add a salad & a loaf of warmed Italian bread for a heartier meal.



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