



**12 Blanchard Road, Quincy, MA
(617) 773-1500**

Chicken Gennaro

Ingredients

8oz Chicken Tenderloins
4 oz. Prosciutto
Can Steamed Tomatoes
4 oz. Deglazed White Wine
8 oz. Cubed Peeled Eggplant
2 oz. Romano Cheese
4 oz. Chicken Stock
2 oz. Pesto Sauce
6 oz. Buffalo Mozzarella
4 oz. Fresh Fussily Pasta

Directions

Lightly drape chicken tenders in seasoned flour
Sauté Chicken in pan.
Boil fussily Pasta till tender. Drain and add to chicken (toss all together)
Then toss in Buffalo mozzarella and season with salt and black pepper
Serve immediately

WRKO 680 AM BOSTON

SUNDAYS 10 TO 1 PM

AND STATIONS AROUND NEW ENGLAND



**96 State Street
Portsmouth, NH (603) 685-3663**

Orange Butter Sauce

Ingredients

1.5 C	Orange Juice
2 T	Lemon Juice
¼ C	Heavy Cream
¾ lb	Cold, cubed, unsalted, whole butter
1 t	Kosher salt
¼ t	White pepper

Directions

In medium sauce pan, reduce OJ over med/low heat to a glaze (by 2/3). Add cream and reduce slightly more. Moving on and off of low heat, whisk in cold, cubed butter a few oz's at a time until fully emulsified. Finish with salt and pepper.

Pan-Seared Scallops (for 6)

Ingredients

3 lbs U-10 dry sea scallops
Vegetable oil
Salt and pepper

Directions

In two large sauté pans, coat bottom of pans lightly with oil and bring to (just) smoking point over high heat. Sprinkle tops of scallops with salt and pepper and place seasoned-side down, divided evenly, in pans. Sear for approximately 3 minutes, or until deeply golden brown. Flip and sear for another 2 to 3 minutes or to desired doneness. Spoon orange butter sauce over scallops and serve immediately.