

SCALLOPS WITH CORN RELISH

24 sea scallops (about 1 pound), tough side mussels removed and patted dry

Salt

Freshly ground black pepper

2 large eggs

1 tablespoon water

6 teaspoons Essence, plus more for dusting, recipe follows

1 cup masa harina

1/2 cup all-purpose flour

Vegetable oil

Chopped fresh herbs, garnish

GOOD EATS Corn Relish

Lightly season both sides of the scallops with salt and pepper. In a medium bowl, beat the eggs with the water and 2 teaspoons of the Essence. In another bowl, combine the masa harina, flour and the remaining 4 teaspoons of Essence. One at a time, dip the scallops in the egg wash, letting the excess drip off, then dredge in the masa mixture to coat evenly.

In a medium saucepan, heat enough oil to come 2 inches up the side of the pan over medium-high heat to 365 degrees F. Add the scallops in batches and cook until golden brown, about 2 minutes. Transfer to paper towels to drain and lightly season with Essence. Divide the corn relish among 4 plates and arrange 6 scallops on top. Garnish with the chopped herbs and serve immediately