



# *Henlopen City Recipe: Champagne Vinaigrette & Corn Salad*

## **Champagne Vinaigrette**

### **Ingredients:**

- 1 cp champagne vinegar
- 1 Tbs salt
- 1 Tbs dijon mustard
- 1/4 cp honey
- 2cp olive oil

### **Method:**

1. In Medium mixing bowl combine honey, dijon, and champagne vinegar
2. Whisk to combine, then add salt. Stir till salt is dissolved.
3. Slowly add olive oil while whisking.

## **Corn Salad**

### **Ingredients:**

- 8 ears corn, shucked
- 2 cp cherry tomatoes, halved
- 1 batch of champagne vinaigrette (above)
- 2 Tbs mint, finely chopped
- 2 Tbs basil, roughly chopped

### **Method:**

1. Coat corn in salt and olive oil, roast for 15-20 min at 425 degrees on baking sheet
2. Once corn is cool enough to touch, shave off kernels and set aside in large bowl
3. Cut tomatoes and herbs, add to large bowl
4. Stir in champagne vinaigrette to corn mixture, season with salt until desired level

**HENLOPEN CITY OYSTER HOUSE  
EXECUTIVE CHEF, JUSTIN JORDAN  
50 WILMINGTON AVE  
REHOBOTH BEACH, DE 19971**

# *Henlopen City Recipe: Seared Scallops*

Scallops:

1. Clean 1 pound of scallops, then pat dry with clean tea towel or paper towel.
2. Season with kosher salt on one side
3. In large saute pan add enough oil to coat bottom with thin layer (roughly 2 Tbs)
4. Turn heat of stove burner to high and heat till oil starts to shimmer.
5. Once oil is hot, gently place scallops in pan.
6. Do not move scallops until you see a nice brown color starting to form 1/4" on sides
7. This is forming a sear and crust on the scallops. Once they are seared brown and golden, turn over, remove them from the heat and let them rest for 1-2 min in pan, then serve with corn salad.
8. Garnish with some fresh sprigs of basil



**HENLOPEN CITY OYSTER HOUSE  
EXECUTIVE CHEF, JUSTIN JORDAN  
50 WILMINGTON AVE  
REHOBOTH BEACH, DE 19971**



PHOTOS BY MARY LU POOL