

Mary's Scallop Casserole

Prepared by Robin Nunes

3 lbs fresh scallops
1 lb ground chourico
1 green pepper, seeded & finely chopped
1 yellow pepper, seeded & finely chopped
2 T olive oil
1 loaf of Italian bread, cubed
4T light soy sauce
Worcestershire sauce
½ cup mayonnaise
¼ cup Dijon mustard
1/3 cup hot sauce
1 T freshly squeezed lemon juice

Remove the seeds from peppers. Dice & slice the peppers. Set aside

In a large heavy bottom pan and on medium low heat, place the ground chourico and the pepper slices. Saute until peppers are tender. ** If not using non stick finish, drizzle some olive oil into pan*

Add the soy and Worstershire sauces into the pepper and chourico mix. Keep stirring.

Add mayo and mustard and mix well.

Add the scallops **may want to cut in half if large*. Simmer for an hour, stirring often.

Add the hot sauce to your liking.

Heat oven to 350 degrees. Remove mixture from heat and add a 1T of lemon freshly squeezed to mix. Let cool for about 5 minutes.

Toss bread cubes into scallop mixture and combine well.

Transfer mixture into 13 x 9 x 2.5 baking dish. Bake into 350 for about 30 minutes or until casserole is golden brown.