Dinner and A Book  
Episode #609

Menu:

Scottish Cuisine with food of the Orkney Island and plenty of Highland Scotch.

A Simple Sea Scallop  
Clapshot: potatoes, carrots and turnips  
Lamb chops with Currant Jelly  
Baked Pear with Whiskey

Recipes:

A Simple Sea Scallop

Melt Olive Oil and Butter  
Sauté 1/2 chopped onion and garlic  
Cook 1 pound sea scallops (the large ones)  
Add 1/2 cup white wine, plate and sprinkle with chopped parsley

Clapshot

Boil 1 pound each of potatoes, carrots and turnips.  
Cut into pieces and boil until soft.  
Mash with a nice knob of butter, salt and pepper.

Lamb Chops with Currant Jelly

Sauté 2 lamb chops in olive oil until soft. Add 1/2 cup currant jam and a little red port.

Baked Pear with Whiskey

Use 2 halves each of canned pears and place 2 halves on a plate.  
Stir whiskey and pear juice and sprinkle over the pears.  
Top with a scoop of vanilla ice cream, chopped walnuts and some chocolate sauce