

Recipes from the Working Waterfront Festival



Nantucket Scallop and Potato Pie (aka Old Boyfriend Pie)

Contributed by Heather Atwood author of *In Cod we Trust: From Sea to Shore, the Celebrated Cuisine of Coastal Massachusetts*

Yield: eight servings

Prep time: 30 minutes

Total time: 90 minutes

This is a savory pie to make on a clear, cold winter day with sea smoke rising off the harbor. It is a combination of tastes everyone loves- pastry, cheese, potatoes, cream and tender scallops; I have seen this pie bring a book club to their knees. This outrageously delicious pie is memorable on its own merit, but the name might help keep the recipe from becoming lost to dinners made just once. Offered to me by a former boyfriend, even my husband warmly refers to this as "Old Boyfriend Pie;" it may be the most requested meal in my house.

The opalescent Nantucket scallops are precious, and most people beg to treat them in a kitchen with reverence and simplicity, but there isn't much that suffers beneath a buttery pie crust. Cuddling in with newly-dug winter potatoes, cheddar cheese, and thyme, this may be the happiest a Nantucket scallop could ever be. But purists may feel this is too much apparel for a Nantucket scallop; meaty sea scallops are delicious here, too.

Ingredients

- 1 ½ pounds of bay scallops. Sea scallops can also be used.
- About 8 small round potatoes (1" in diameter)
- 2 large onions, chopped
- 2 tsp dried thyme
- A good pinch of red pepper flakes
- Salt and pepper to taste
- 1 ½ cups of cheddar cheese
- ½ cup cream or milk

Directions

1. Keep potatoes whole but parboil them in lightly salted water.
2. Saute onions until clear with the thyme, red pepper flakes and salt and pepper. (Be more generous with the spices to your taste.)
3. Toss parboiled potatoes and sauteed onions together in the pan.
4. Roll out the bottom pie dough, and line a 9" pie pan with it.

5. Put the potatoes and onions into the bottom pie crust. Take the scallops and press them into the curves in the potatoes, pressing all down. Sprinkle the cheese over the top. Pour the milk or cream over all.
6. Place the top pie crust on top and cut attractive slits to release the steam.
7. Bake at 350 degrees for about 45 minutes, or until the crust is browned. Allow to sit for at least 20 minutes before cutting as there is a lot of delicious sauce that runs out otherwise.

1 double pie crust (These are my proportions for a double crust, but you can use your own. It should be made with butter.)

2 cups of flour

Dash salt

5-6 tablespoons ice water

1 1/2 sticks unsalted butter cut into pieces

1. Put flour, salt and butter in a food processor and pulse until it is like meal.
2. Add five tablespoons of ice water, and pulse again, fairly aggressively. If it doesn't come nicely into a ball, add the last tablespoon of water. Chill for just a bit or longer if you want, and roll out.