

# 2025 UConn Dining Culinary Olympics Winning Recipe

## **Sage Butter Scallops w/ Maple Sweet Potatoes and Pancetta Brussels**

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### **Ingredients:**

- 40 Large Scallops
- 1 lb Butter
- 8 Fresh Sage Leaves
- 10 Large Sweet Potatoes
- 1 cup Pure Maple Syrup
- 1 cup Whole Milk
- 1 tsp Cinnamon
- 1 tsp Vanilla
- 60 Fresh Brussels Sprouts
- 4 TBSP Olive Oil
- 4 Shallots
- 10 Cloves of Garlic
- 4 cups Pancetta
- 2 Lemons
- Salt
- Pepper
- Red Pepper Flakes
- 3 Pack Mixed Greens
- 1 Red Bell Pepper

### **Instructions:**

- 1) Peel and steam/boil sweet potatoes
- 2) Chop shallots, garlic, and pancetta, then set aside.
- 3) Put olive oil in a pan on medium heat and cook the pancetta down, then set aside.
- 4) Quarter Brussels sprouts.
- 5) In the pan that cooked the pancetta, add shallots and garlic. Cook for 1 minute, then add Brussels sprouts and cook for 4 minutes. Add seasonings.
- 6) Place the pan in the oven till roasted.
- 7) Take sweet potatoes out of the steamer. Send through the mixer. Add butter, maple syrup, cinnamon, vanilla, and milk. Set aside.
- 8) Chop up sage, zest lemons, and squeeze lemons for the juice, then set aside.
- 9) In a large pan, add oil and heat till hot. Then cook the scallops in a pan with butter, sage, lemon zest, and lemon juice.