



JOHNNY CARINO
VICE PRESIDENT OF SENIOR LIVING
HOSPITAL HOUSEKEEPING SYSTEM (HHS)

PAN-SEARED SCALLOPS

SERVED WITH TOMATO JAM,
OVER A BED OF
PANCETTA, ONION & CORN RELISH

ABOUT JOHNNY CARINO

JOHNNY CARINO RECENTLY JOINED HHS AS VICE PRESIDENT OF SENIOR LIVING, BRINGING DECADES OF EXPERIENCE AS A CORPORATE CHEF, VICE PRESIDENT OF OPERATIONS, AND AN ENTREPRENEUR IN THE CULINARY WORLD.

CARINO WORKED WITH OTHER RESTAURANT GROUPS, OPENING OVER 100 RESTAURANTS THROUGHOUT THE UNITED STATES, MEXICO, AND ASIA, AND DEVELOPING 16 NEW CULINARY CONCEPTS. HE ALSO HOSTED A COOKING SHOW ON PBS CALLED "BREAK ME OFF A PIECE OF THAT" WHERE HE FOCUSED ON SHARING FAMILY-CENTERED SICILIAN RECIPES.

CARINO HAS A DESIRE TO INITIATE A REVOLUTIONARY CHANGE IN DINING SERVICES FOR SENIORS AND ENJOYS SPENDING HIS CAREER CREATING NUTRITIOUS FOOD THAT HELPS OTHERS LIVE HAPPIER AND HEALTHIER LIVES. HE SHARES HIS PASSION FOR MAKING HEALTHY FOOD ACCESSIBLE TO ALL BY VOLUNTEERING AS AN AMBASSADOR FOR THE GREENVILLE COUNTY SCHOOL DISTRICT, THE SEAFOOD NUTRITION PARTNERSHIP, AND CLEAN YOUR PLATE RX.

INGREDIENTS

- 24 scallops fresh or frozen (dried)
*Scallops: (dry on towel about 30 min.)
- 2 tbsp. unsalted butter
- 2 tbsp. unsalted butter (sauce)
- sea salt & black pepper, to taste
- 18 sliced thin green onion strips (soak in ice water to curl) Garnish
- 1 tbsp. shaved fresh garlic
- 1 c diced fresh pancetta ½ inch
- 2 tbsp. butter fresh, unsalted
- 1/8 c onions, yellow, diced ½ inch
- 2 c white corn fresh shucked

CHEF NOTES

Pancetta Mix: Sauté the pancetta, garlic, and onion until caramelized. Hold off to the side, you will add this to the pan when you flip the scallops.

Bacon Jam: Bacon, smoked diced 8 ounces
Orange Jam prepared 1 jar 12 ounces
Combine the two for a simple bacon jam.

DIRECTIONS

- Step 1**
Heat pan and add in butter, as butter gets hot add in seasoned scallops
- Step 2**
Sear scallops, do not turn for about two minutes.
- Step 3**
When you do turn them, add in pancetta mix
- Step 4**
Remove scallops onto drained towel and add corn into the pancetta
- Step 5**
Sauté mixing well, season with sea salt and pepper, add in the butter to thicken the hash slightly.
- Step 6**
Taste the sauce, place the sauce onto the serving plates, top with six scallops with the brighter sear side up. Top each scallop with a teaspoon of the bacon jam.
- Step 7**
Place the green onion slices in the middle of the dish
Serve and enjoy!

