

Here are three recipes from *'You're Invited Back'* Cookbook by the Junior League of Raleigh. Purchase cookbooks by going to:

<http://www.jlraleigh.org/Commerce/Cookbook.aspx>

Seared Sea Scallops with Orange-Basil Sauce

Ingredients and Directions

- 1) 1 1/2 Pounds sea scallops
- 2) 1 Tablespoon(s) olive oil
- 3) 2/3 Cup(s) orange juice
- 4) 2 Teaspoon(s) Dijon mustard
- 5) 1/4 Teaspoon(s) dried basil leaves
- 6) 1 Tablespoon(s) butter

Pat scallops dry with paper towel. Coat scallops with oil and season both sides with salt and pepper. Set aside.

Whisk together orange juice, mustard, and basil in a small bowl and set aside.

Heat skillet to high. Add scallops and sear until they develop a brown crust, about 2 minutes. Turn scallops and continue to cook until remaining side browns, about 2 minutes longer. Remove from pan.

Add orange juice mixture to empty skillet; boil until reduced by half, about a minute. Tilting the skillet so that reduced liquid is at one side of pan, whisk in butter and any accumulated scallop juices. Spoon a little sauce over each portion of scallops and serve immediately.

Sultry Summer Shoepeg Salad

Ingredients and Directions

- 1) 1/2 Cup(s) cooking oil
- 2) 3/4 Cup(s) red wine vinegar
- 3) 3/4 Cup(s) sugar
- 4) 1 Teaspoon(s) salt
- 5) 1 Teaspoon(s) pepper
- 6) 1 16 oz. Package(s) frozen cut green beans, thawed
- 7) 1 16 oz. Package(s) frozen green peas, thawed
- 8) 1 medium can shoepeg corn, drained
- 9) 1 Bunch green onion, chopped
- 10) 1 bell pepper, chopped (may use red, yellow or orange)
- 11) 1 jar diced pimiento, drained (or more to taste)
- 12) 1 Cup(s) celery, chopped
- 13) 1 small can water chestnuts, drained and chopped

Combine oil/vinegar/sugar/salt and pepper in a medium saucepan and bring to a boil.

Cool and pour over veggies.

Chill before serving.

Strawberry Shortcake Truffles

Ingredients and Directions

- 1) 11 Ounce(s) (3 1/2 cups) crumbled yellow or pound cake
- 2) 2/3 Cup(s) chopped fresh strawberries or defrosted frozen berries
- 3) Zest of one orange
- 4) 1 - 2 Drop(s) red food coloring
- 5) 3 Cup(s) white chocolate candy coating, divided
- 6) Sprinkles or dried strawberries for decoration (optional)

Place one cup of the white chocolate candy coating into a medium sized microwave-safe bowl and microwave it until melted, about one minute. Stir until the candy coating is entirely smooth and free of lumps. Set the coating aside to cool slightly.

Blend the berries and orange zest in a food processor or blender until it is a smooth puree. Place the crumbled cake into a large bowl. Gradually add the puree in small quantities and stir until the cake and puree form a smooth paste. Add the melted candy coating and stir until smooth. Stir in a drop or two of red food coloring, if desired to make the mixture a light pink.

Cover the candy mixture with cling wrap and refrigerate it for an hour to allow it to firm up. Cover a baking sheet with aluminum foil and set aside.

Once the candy has set a bit, use a teaspoon to scoop out small balls of candy, roll them gently between your hands and place them on the baking sheet. Put the baking sheet of formed truffles in the freezer for one hour to make them firm enough to dip.

Once the candies have chilled enough to dip, place the remaining 2 cups of white chocolate candy coating in a microwave-safe bowl and microwave until melted, stirring after every 45 seconds to prevent overheating. Stir until the chocolate is melted and smooth.

Using dipping tools or two forks, dip each truffle center into the melted white chocolate and place dipped truffles on the baking sheet. If desired, you can top the truffles with sprinkles, dried strawberries, or any other decorative touches. Make sure to add the sprinkles or dried berries while the chocolate is still wet so that they adhere properly.

Once you have finished dipping the truffles in the chocolate, place them in the refrigerator to finish setting for 15 minutes. Remove truffles from the baking sheet and serve. Truffles may be stored in an airtight container in the refrigerator for up to one week.