



AMERICASCUISINE HOME

Magnolias

Charleston, SC



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Magnolias

Menu

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HOURS

Monday - Thursday

11:30 am - 10:00

Friday & Saturday

11:30 am - 11:00 pm

Sunday

10:00am - 10:00pm

MEALS SERVED

Lunch

Dinner

Sunday Brunch

CUISINE

American

Contemporary

Seafood

Southern

DINING INFORMATION

Children's Menu

Extensive Wine Menu

Take Out Meals

Wine Bar

ADDITIONAL SERVICES

Banquet Facilities

Meeting Facilities

Private Parties

Private Rooms

ATTIRE

Resort Dressy/Casual

RESERVATIONS

Suggested

SMOKING

Non-Smoking

CREDIT CARDS

American Express

Visa

Master Card

CHECKS

Not Accepted

WEBSITE

View our Website

For a truly unforgettable dining experience, visit Magnolias and remember to use your American Express® Card.



Magnolias

185 E. Bay Street

Charleston, SC 29401

Phone: 843-577-7771

Fax: 843-722-0035

Reservations



Recipe 1

Recipe 2

Recipe 3

Recipe 4

Recipe 5



Pimiento Cheese Grits with Pepper-Seared Sea Scallops & Red Pepper Sauce

Serves 6

Ingredients for Pimiento Cheese Grits

Makes 6 cups

6 cup Water

1 ¾ cup coarse stone-ground White Grits

½ cup Heavy Cream

1 tbsp Butter

1 cup Red Bell Pepper, roasted, peeled, seeded, & chopped

8 oz Sharp White Cheddar Cheese

½ tsp Salt

1 dash White Pepper

Ingredients for Red Pepper Sauce

Makes 1 ¾ cups

1 tbsp plus 1 teaspoon Olive Oil

¼ cup Yellow Onion, roughly chopped

½ tsp Garlic, roughly chopped

2 tbsp all-purpose flour

1 ¼ cup Chicken Broth

½ cup Red Pepper Flesh (From 2 large roasted red peppers chopped, or 2 (4-ounce) jars pimientos, drained and chopped.)

2 tbsp Fresh Basil, chopped

Salt, to taste

1 pinch Cayenne Pepper

Ingredients for Scallops

12 large Sea Scallops

1 tbsp freshly ground Black Pepper

2 tsp fine Sea Salt

4 tbsp Light Olive Oil

2 oz White Cheddar Cheese, cut in a small dice for garnish

½ recipe Red Pepper Sauce

Method for Pimiento Cheese Grits

• Bring the water to a boil in a heavy-bottomed stockpot or large saucepan.

- Slowly pour in the grits, stirring constantly.
- Reduce the heat to low and continue to stir so that the grits do not settle to the bottom and scorch.
- After 8 to 10 minutes, the grits will plump up.
- Cook the grits over low heat for another 25 to 30 minutes, stirring frequently.
- Add the cream, butter, cheese, and the roasted peppers. Cook an additional 10 minutes to melt the cheese and allow peppers to flavor the grits.
- Season to taste with salt and white pepper.
- The grits will have a thick natural creamy consistency. and will have become soft and silky.

Keep covered and warm until ready to serve. If the grits become too thick, add warm water to adjust the consistency.

Method for Red Pepper Sauce

- Heat the olive oil in a heavy-bottomed saucepan over medium heat. Add the onion and garlic and sauté for 1 minute.
- Reduce the heat and make a roux by adding the flour and stirring until well combined. Continue to cook over low heat for 2 minutes, stirring constantly. Do not let the onions or flour color.
- Turn up the heat to medium and, stirring vigorously, add $\frac{3}{4}$ cups of chicken broth. Continue stirring vigorously until the broth thickens and is smooth.
- Gradually add the remaining $\frac{1}{2}$ cup of chicken broth, the red pepper strips or the pimiento, and the basil, stirring constantly until the broth thickens into a sauce.
- Bring the sauce to a low boil, then simmer over medium heat for 10 minutes to cook out the starchy flavor of the flour.
- Skim off any skin that may come to the top and discard.
- Remove the sauce from the stove and let it cool, stirring occasionally, for 10 minutes.
- Puree the mixture in a food processor or blender until smooth.
- Season to taste with salt and cayenne pepper.
- Use at once or place in a storage container, let cool to room temperature, cover, and refrigerate. Red pepper sauce will keep for a week in the refrigerator.

Method for Scallops

- Season the sea scallops with the black pepper and salt on the flattest surface of each scallop. Heat the olive oil in a heavy-bottomed frying pan to the smoking point.
- Gently place the scallops seasoned-side down in the hot oil. Allow them to sear for 1 minute.
- Carefully lift the scallops so that the oil can get under each one. Continue to sear, adjusting the heat if necessary, until a golden crust or sear is obtained.
- Gently turn the scallops over and cook them on the other side for 4 to 5 minutes. They should still be a little translucent in the center. Remove them from the heat and allow to rest for a moment.

To Plate

- Divide the grits between 6 warm serving plates.
- Arrange two scallops beside the grits and sprinkle with the cheddar cheese and a drizzle of red pepper sauce.