



Seared Scallops with Brown Butter Lemon Sauce

Ingredients

- 10 Dry scallops
- 2 Lemons
- 2 Tablespoons chopped chives
- 2 Teaspoons capers
- 1 Stick unsalted butter
- Olive oil
- Salt and pepper

COOKING

1. Heat a stainless steel skillet over medium high heat.
2. Coat the pan in olive oil.
3. Once olive oil is shimmering, add two teaspoons of butter to the pan.
4. Brown scallops face down in the pan until golden brown (3-4 minutes).
5. When the scallops finish cooking, remove from pan and set to the side.
6. Lower the heat to medium-low and add 2-3 tablespoons of butter.
7. Cook butter until it starts to caramelize and lightly turn brown while scraping the crust free from the bottom of the pan.
8. Add lemon juice and lemon segments. Cook and allow the lemons to break down and sauce to reduce. Add capers and chives.
9. Plate scallops and spoon the sauce over them.

Instructions

SAUCE PREP

1. Juice 1 lemon in small bowl
2. Segment 1 lemon
 - Peel the lemon
 - Quarter the lemon

SCALLOPS PREP

1. Pull off side muscles from scallops
2. Salt and pepper both sides of scallops