
Pan Seared Sea Scallops with Lime/Vodka Sauce

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

Preparation Time: 10 minutes

Start to Finish Time: 20 minutes

1/2 cup heavy cream

1/2 stick butter, for sauce

1 tablespoon olive oil

2 tablespoons butter, for sautéing

2 pounds sea scallops

2 tablespoons shallots, diced

1 teaspoon red pepper flakes

3 limes, juice from

2 ounces Ketel One Vodka

Place heavy cream in a sauce pan on medium heat. Reduce about five minutes or until it thickens. Slowly add a half stick of butter to the cream as it simmers whisking until it is incorporated. Set aside.

Place a heavy skillet on high heat. When the pan is hot, place one tablespoon of olive oil and two tablespoons of butter in the pan. Immediately place the scallops in the pan. Watch closely as the scallops will cook quickly (approximately 10 minutes). When the scallops are done, drain all the liquid from the pan. Place the shallots in the pan along with the red pepper flakes, lime juice and vodka. Place back on the burner. Let the liquid come to a boil and slowly add the reduced cream to the pan.

Serve over rice pilaf and garnish with lime zest.

Yield: 2 1/2 pounds

Seafood Entrees