

Scallops with Tarragon Butter Sauce

SOURCE: Food & Wine, 1998 (Quick From Scratch Herbs & Spices)

Be careful not to heat the sauce too much or it may separate.

INGREDIENTS:

2 TBS olive oil
5 TBS butter
1 1/2 lbs sea scallops, dried well
1 tsp salt
1/4 tsp fresh-ground black pepper
1/3 C dry white wine
Grated zest of 1 lemon
2 TBS chopped fresh tarragon

DIRECTIONS:

1. In large nonstick frying pan, heat 1 TBS oil + 1/2 TBS butter over moderate heat. Season scallops with 1/2 tsp salt + pepper - put half the scallops in the pan - cook till browned (about 2 minutes). Turn and cook till browned on second side and just done (1-2 minutes) – remove - heat remaining 1 TBS oil with 1/2 TBS butter in pan - cook remaining scallops - remove.

2. Wipe out pan. Put pan over moderately low heat - add wine. Boil till reduced to approximately 2 TBS (1-2 minutes). Reduce heat to lowest setting. Whisk remaining 4 TBS butter into the wine. The butter should not melt completely but just soften to form a smooth sauce. Add the remaining 1/2 tsp salt, lemon zest + tarragon. Pour sauce over scallops.

Wine: For an extra dimension of flavor with this classic shellfish dish, try a Pinot Gris. Exciting examples are now coming out of Oregon.

Yield: 4