

WOK-SEARED SCALLOPS WITH TANGERINE SAUCE

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INGREDIENTS:

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|---|--------------------------|
| 1 tsp cornstarch | Salt |
| 1 lb sea scallops | 1 TBS hoisin sauce |
| 3 TBS tangerine juice + 1 TBS minced tangerine zest | |
| 1 TBS red wine vinegar | 1 TBS soy sauce |
| 1 tsp dark brown sugar | 1 tsp chile-garlic paste |
| 1 large garlic clove, very finely chopped | 3 TBS vegetable oil |
| 1 tsp very finely chopped fresh ginger | |
| 1 medium zucchini, halved lengthwise (& thickly sliced crosswise diagonally) | |
| 1 medium yellow squash, halved lengthwise (& thickly sliced crosswise diagonally) | |
| 1 small carrot, thinly sliced diagonally | |
| 4 water chestnuts, finely chopped (optional) | |

DIRECTIONS:

In a large bowl, mix cornstarch with 1/2 tsp salt. Add scallops & toss to coat. In a small bowl, mix tangerine juice with hoisin sauce, vinegar, soy sauce, brown sugar & chile-garlic paste. In another small bowl, combine tangerine zest, chopped garlic & ginger.

In a wok, heat 1 1/2 TBS oil over high heat till smoking. Add scallops in a single layer & cooking, stirring till golden on the bottom (about 3 minutes). Turn & cook till scallops are firm (about 1 1/2 minutes more) - transfer to a plate.

Add remaining 1 1/2 TBS oil to wok along with tangerine zest mixture - cook till fragrant (about 30 seconds). Add zucchini, squash, carrot & water chestnuts - cook till vegetables are crisp-tender (about 4 minutes). Stir tangerine sauce & add to wok - cook till slightly thickened (about 30 seconds). Return scallops to wok, stirring just till heated through & serve.

Serves: 4