

Scallops in *Champagne* Butter Sauce



INGREDIENTS

- 8 large sea scallops
- 1 tablespoon olive oil
- $\frac{1}{3}$ cup Champagne or dry white wine
- $\frac{1}{2}$ cup heavy cream
- 1 $\frac{1}{2}$ teaspoons fresh lemon juice
- 2 tablespoon minced shallots
- 2 tablespoon minced garlic
- 1 tablespoon chopped parsley
- 3 tablespoons butter, cut into pieces
- Salt and pepper to taste

PROCEDURE

In a large skillet add oil over high heat. Season scallops with salt and pepper and sear scallops, 2 minutes on each side or until done. Transfer to platter; cover and keep warm. Add Champagne, heavy cream, lemon juice, shallots, and garlic to the pan. Bring to a boil. Cook for 3 minutes or until reduced to 2 tablespoons. Remove from heat. Add parsley and butter, 1 piece at a time, whisking constantly until butter is thoroughly incorporated. Season sauce to taste with salt and black pepper. Top scallops with sauce.

