

# SEARED SCALLOPS WITH LOBSTER BRANDY SAUCE

F EASY

Last Modified: 12/03/2016

PREP: 15 Min  
COOK: 20 Min  
STOVETOP

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Diver Sea Scallops (Foot Removed)	Fresh
		Divers: NO chemicals or other added liquids	
1	Tsp	Olive Oil	
1	Tsp	Safflower Oil	

LOBSTER BRANDY SAUCE			
1/2	Stick	Unsalted Butter	
1	Clove	Garlic	Minced
1	Large	Shallot	Fine Dice
2	Tbsp	All Purpose Flour	
1/4	Cup	Sweet White Wine (Zinfandel)	
2	Tbsp	Lobster Base (Superior Touch)	
1/2	Cup	Heavy Cream	
1/4	Cup	Brandy (E&J VSOP Reserve)	
1 +/-	Dashes	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION	
<b>NOTE</b>	This recipe makes a LOT of Lobster Sauce, but it does freeze well if put in an air-tight container. It is GREAT drizzled over ANY steamed fresh green Vegetables.
<b>FACTOID</b>	You want Fresh Diver Sea Scallops (expensive), so you (or your Fish Monger) can select Scallops that are ALL roughly the same size and thickness. CAREFUL: Overcooking your Scallops will make them tough and rubbery.
<b>TOOLS</b>	1) Small Saucepan & Lid 2) Large Non-Stick Skillet

<b>PREP</b>	<b>LOBSTER BRANDY SAUCE</b> 1) Mince the Garlic Cloves and set them aside. 2) Finely dice the Shallot and set it aside.
<b>1</b>	<b>LOBSTER SAUCE:</b> Add the Butter into a small saucepan over medium high heat. Add in the Shallots and sweat them until transparent, about 2 minutes. Add in the Garlic and saute it until very fragrant, about 3 minutes.
<b>2</b>	<b>LOBSTER SAUCE:</b> Add in the Flour and stir until mixed, cook it for 3 minutes to get rid of the Flour taste. Add in the Wine and Lobster Base and mix it with a whisk until the Lobster Base has completely dissolved.
<b>3</b>	<b>LOBSTER SAUCE:</b> Add in the Brandy and bring it to a boil, remove the saucepan from the heat and light it on fire with a long handled lighter or match. Lower the heat to low. When the flames extinguish themselves, put the saucepan back on the low heat.

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<b>4</b>	<b>LOBSTER SAUCE:</b> Add in the Cream and bring it to a low simmer and cook it for about 10 minutes, stirring occasionally. Stir in the Hot Sauce and Salt & Pepper to taste. Turn off the heat, Cover and leave it on the burner to keep warm.
<b>1</b>	<b>SEARING SCALLOPS:</b> Lightly Salt the Scallops on both sides. Heat a large non stick skillet over high heat. Add in the Olive and Safflower Oils, whisk together and heat until just smoking. Add in the Scallops using tongs. Sear the Scallops about 2 minutes on the first side (do NOT disturb them).
<b>2</b>	<b>SEARING SCALLOPS:</b> When nicely browned, turn them over with tongs and sear them for another 1 1/2 to 2 minutes on the other side, or until they become firm. Divide the Scallops onto individual serving plates, displaying the prettiest brown side up.
<b>SERVE</b>	Drizzle lightly with the Lobster Sauce and serve while hot with Vegetables of your choice: Recipe: Vegetables - Fried Asparagus With Bacon and / or Recipe: Vegetables - Maple Glazed Root Vegetable Sticks are EXTREMELY nice choices.

