

PAN-SEARED SCALLOPS WITH LEMON CAPER SAUCE

INGREDIENTS

- 1/3 cup kosher salt (plus more for seasoning)
- 1 cup hot water
- 4 cups ice water
- 1 pound 1 1/2 inch wide large scallops (about 14 to 16)
- 3 tablespoons olive oil
- 1 tablespoon minced garlic
- 1 cup unsalted chicken broth
- 1 teaspoon lemon zest
- 2 tablespoons lemon juice
- 2 tablespoons rinsed capers
- 1 tablespoon dijon mustard
- Black pepper to taste
- 1 tablespoon chopped dill
- 1 teaspoon chopped chives
- 6 lemon wedges



PREPARATION

1. Prepare brine by combining the salt and hot water in a medium-sized bowl. Stir to dissolve.
2. Add ice water to bring down the temperature of the brine, and add scallops once cooled. Let stand for 10 minutes. Meanwhile, line a sheet pan with paper towels and set it to the side.
3. Drain the scallops from the brine and rinse under cold water. Place scallops in a single layer on the paper towel-lined sheet pan, placing another paper towel layer on top. Gently pat the scallops dry to make sure to remove as much moisture as possible from the surface.
4. Allow scallops to rest for 10 minutes at room temperature.
5. Lightly salt the scallops on both sides.
6. Heat olive oil over medium-high heat in 12-inch stainless steel saute pan or cast-iron skillet.
7. Place each scallop into the hot pan when the oil ripples and just starts to smoke, making sure not to crowd them. Press lightly with a spatula to ensure a proper sear.
8. Sear the scallops for about 3 to 3 1/2 minutes or until the bottoms are golden brown. Make sure not to move them around in the pan (you can lift up an edge to check for doneness).
9. The scallops are done when they are firm to the touch and opaque in color, usually after about 1 to 2 minutes.
10. Turn off the heat and transfer all scallops to a plate, keeping the pan and juices on the stove.
11. Turn the heat back to medium and add the garlic to the same pan. Cook for approximately 1 minute until the garlic is fragrant but not browned.
12. Turn the heat up to medium-high, add some water and stir occasionally for about 3 minutes until the liquid is reduced by half.
13. Turn the heat up to high and add the lemon juice and zest, chicken stock, and capers. Cook while stirring occasionally, for 8 to 10 minutes or until sauce is reduced by half. There should be about 1/2 cup of sauce left.
14. Turn off heat and whisk in the dijon mustard until fully incorporated. Season with salt and pepper if desired, then turn the burner on again to medium heat.
15. Add the scallops to the sauce and cook until warmed, about 2 minutes.
16. Spoon some of the sauce onto a plate, add the scallops, and serve immediately.
17. Garnish with chopped dill and chives with lemon wedges on the side. Enjoy!

