



SEARED SCALLOPS

PREPARATION TIME: 15 MIN

INGREDIENTS:

- 1 lb Japanese Scallops
- Kosher/Sea Salt (Use half for Table Salt)
- Freshly Ground Black Pepper
- 3 Tablespoon Clarified Butter (Or Regular Butter if you like)
- ¼ cup Yuzu-flavored Tobiko (for garnish, see Notes)
- Chives (or parsley, Japanese herb “kinome” , for garnish)

FOR BRINING (OPTIONAL)

- ¼ cup Kosher/Sea Salt (Use half for Table Salt)
- ½ cup Water (Boiling)
- 2 cups Water (Cold)

FOR SAUCE:

- 1 - 1½ tablespoon Salted Butter
- 2 teaspoon Garlic (1 large clove garlic) (minced)
- ¼ cup Dry White Wine (such as Sauvignon Blanc)
- 1 teaspoon Soy Sauce



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INSTRUCTIONS:

1. [Optional] Make clarified butter. Clarified butter does not burn as easily as regular butter so it is the best choice for searing scallops beautifully.
2. [Optional] If you want to brine scallops, follow the directions below; otherwise skip to Step 4. For brining scallops, combine the salt with the boiling water in a large bowl, stirring to dissolve the salt. Then add cold water.
3. [Optional] Add the scallops to the brine and let stand for 10 minutes (no longer, or the scallops become too salty). Drain the scallops.
4. Rinse under cold water and gently pat dry with the paper towels. Sprinkle the scallops lightly with salt and freshly ground black pepper.
5. Heat the clarified butter in a large stainless steel frying pan over medium-high heat until it begins to smoke. If you use regular butter, melt the butter over medium heat. Add the scallops in a single layer, leaving enough space between each scallop. (If necessary, cook in 2 pans or in 2 batches).
6. Cook without moving the scallops, until the bottoms are nicely browned, about 3 to 3 ½ minutes. Turn each scallop gently and put it in a different part of the pan so the surface is hotter and gives the best sear. Cook the other side for another 3 to 3 ½ minutes.
7. Transfer the scallops to a wire rack to drain excess oil while you prepare the sauce.



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8. For the pan sauce, heat the butter in a large frying pan over medium heat. Add the garlic and sauté until fragrant. Add the wine, stirring constantly, and cook about 3 minutes, until alcohol is evaporated and the sauce becomes thick.
9. Lastly, add the soy sauce and mix all together. Remove the pan from heat and spoon the pan sauce over the scallops or serve in a separate bowl.