

## Pan Seared Scallops with Lemon Butter Sauce

### Ingredients

- 1/4 cup lemon sorbet, melted
- 1 1/2 tablespoons distilled white vinegar
- 1 tablespoon minced shallots
- 1 stick cold unsalted butter, cut into 1/2-inch pieces
- Kosher salt
- 2 tablespoons extra-virgin olive oil or butter. I prefer butter when searing scallops.
- 18 large sea scallops

### Method

#### Step 1

- In a small skillet, combine the sorbet with the vinegar and shallots and bring to a boil.
- Cook over moderate heat, stirring occasionally, until reduced to 2 1/2 tablespoons, about 7 minutes.
- Remove the skillet from the heat and swirl in the butter 1 piece at a time, briefly returning the skillet to the heat once or twice as necessary.
- Season the beurre blanc sauce with salt and keep warm over very low heat. To do this I place a cast iron pan on a low flame and put the sauce pan in the cast iron pan to create an indirect low heat source.

#### Step 2

- In a large skillet, heat the oil until shimmering.
- Working in batches if necessary, season the scallops with salt and pepper and cook over moderately high heat allowing the pan to get scorching hot before adding the scallops, turning once, until nearly white throughout, about 5 minutes. Be patient.
- Allow the scallops to get a nice brown sear on one side before turning. Repeat on the other side.
- Transfer the scallops to plates, drizzle with the beurre blanc and garnish with snipped chives.