



Seared Scallops with Ginger Sauce

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 4 people
Ready in: 20 minutes

Fresh Seafood



24 Large Digby Scallops

Ingredients

4 tblsp butter
1 tblsp olive oil
1 tblsp minced peeled fresh ginger
1 clove garlic, minced
¼ cup dry white wine
2 tblsp unseasoned rice vinegar
½ cup whipping cream
3 tblsp chopped, fresh cilantro
1 green onion, finely chopped

Instructions

1. Melt 2 tablespoons butter with oil in heavy large skillet over high heat. Sprinkle scallops with salt and pepper. Add 12 scallops to skillet and sear until brown, about 1 minute per side; transfer to bowl. Sear remaining 12 scallops; transfer to same bowl.

2. Add ginger and garlic to skillet and sauté until fragrant, about 30 seconds. Add wine and vinegar and boil 2 minutes, scraping up any browned bits. Add cream and remaining 2 tablespoons butter. Boil until sauce thickens enough to coat spoon, about 3 minutes.
3. Return scallops and any collected juices to skillet. Simmer until scallops are just opaque in centre, about 2 minutes. Mix in cilantro and green onion.