



Seared Sea Scallops & Bacon/Cream Sauce

By James Brock

Serves 5 as an appetizer

Ingredients:

- 5 large sea scallops (fresh is possible; frozen if that is all you can find); remove adductor muscles (see this link for details)
- 2 slices bacon
- 1/2 cup heavy cream
- 2 tablespoons butter
- 1 shallot, diced
- 2 tablespoons extra-virgin olive oil
- Chopped parsley
- 10 raspberries

Chantal Items Needed:

- Copper Fusion® 10" Fry Pan
- Induction 21 Steel® 11" Fry Pan





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Directions:

Melt 1 tablespoon butter in a skillet, such as the Copper Fusion 10-inch fry pan. Turn heat to medium, then add olive oil. Melt butter, then add shallots and sauté until the shallots are soft, about 10 minutes, stirring occasionally. When shallots are soft, add cream and stir. Cook on low for about 15 minutes, then season with salt and pepper.

Meanwhile, dry scallops well, then season lightly on both sides with salt immediately before cooking.

Add butter and olive to hot skillet, such as the Induction 21 Steel 11-inch fry pan. Turn to high. When butter melts, stir butter and oil.

Put scallops in pan, and let cook for about 2 minutes per side; you want a nice sear on each side.

Remove from pan and place one scallop on a warm serving plate, then spoon sauce over scallops. Put two raspberries on each plate, then garnish with chopped parsley.

Serve.