

# Marlowe: It's time to try some scallops seared with ginger sauce

**By Jerry Marlowe**  
Special to the T-R

Dear kind and hungry seafood lovers. Have you all noticed the attractive selection of fresh scallops in our local markets?

Why don't you pick some up and try this recipe?

**Scallops seared with a lovely ginger sauce (4 large servings)**

Here we go with a large skillet and 24 fresh sea scallops — make sure to remove that tiny tough



**MARLOWE**

muscle on the side.

Sprinkle them with salt and pepper. Add 12 scallops to the skillet and sear until brown in some butter and oil, about a minute per side. Trans-

fer to a bowl and now melt 2 tbs butter with a tbs olive oil in a skillet over high heat. Sear the remaining 12 and add them to the same bowl. Add a tbs of fresh minced peeled ginger and a tbs

of minced fresh garlic to the skillet for just 30 seconds.

Now add  $\frac{1}{4}$  cup dry white wine and 2 tbs rice vinegar, or whatever good vinegar you have. Add  $\frac{1}{2}$  cup of whipping cream and 2 more tbs butter. Let that thicken enough to coat a spoon for around 3 minutes. Return all the scallops and any collected juices to skillet. Simmer your load of scallops just until they are opaque in the center ... around 2 minutes. Now mix in 3 to

4 tbs fresh chopped cilantro and a finely chopped green onion ... or I use a finely chopped shallot. They have been having very nice shallots at our local markets.

We enjoyed a lovely Clos du Bois Sauvignon Blanc with this dish. Feel free to experiment with your favorite Chardonnay. If your designated driver has a long trip ahead, how about some nice cold local cider?

Let me know if you try this recipe. Enjoy.