

## *Pan-Seared Scallops in Lemon Cream Sauce*



### **Ingredients:**

- Zest from 1 lemon
- Juice from 1 lemon
- 2 chopped shallots
- $\frac{3}{4}$  Cup white wine
- 1 Clove crushed garlic (I used minced)
- 1 Cup whipping cream
- $\frac{1}{2}$  tsp. McCormick Turmeric
- 1 lb. Sea Scallops
- 1 TBL butter
- 1 TBL olive oil

### **Method:**

1. Combine wine, lemon zest, shallots, garlic in small saucepan. Boil and reduce to  $\frac{1}{2}$  cup (about 15 minutes).
2. Add cream and Turmeric, and boil until mixture thickens and is reduced to about  $\frac{3}{4}$  cup (about 13 minutes).
3. Strain mixture to remove solids.
4. Add juice of one (1) lemon. Salt and pepper to taste.
5. Meanwhile sauté scallops in butter and olive oil (2-3 minutes per side).
6. Pour a pool of sauce on plate, and arrange scallops on top. Drizzle with remaining sauce.
7. Finish with and Fresh al dente snow peas.