

Seasonal Eating

Seared Scallops with Dijon Lime Sauce

16 scallops
kosher salt
black pepper
1/4 cup + 1 teaspoon olive oil, divided
juice of 1 lime
2 teaspoons Dijon style mustard
2 cloves garlic, pressed or minced
2 tablespoons chopped chives

Drain scallops of any liquid and remove side muscle if still on the scallop. Pat dry on paper towels and season with salt and pepper on both sides. In a medium skillet, heat 1 teaspoon of olive oil over medium high heat. Add the seasoned scallops and cook, without moving, for 4 minutes. Turn over and cook for another 3-4 minutes until browned and sides are opaque. Remove to a plate and cover with foil to keep warm. Add the garlic to the pan and sauté for a minute. In a medium bowl, whisk together the lime juice, mustard and a pinch of salt and pepper. Add the sautéed garlic. Slowly whisk in the 1/4 cup olive oil and add the chives. Pour the sauce onto four plates and add four scallops to each plate. Serve immediately.