

VANILLA BROWN BUTTER SCALLOPS

INGREDIENTS:

- 1 lb. scallops
- 3 tbsp unsalted butter
- 2 tsp lemon juice
- ¼ tsp vanilla extract
- ¼ tsp ground vanilla
- Salt and pepper to taste
- (Optional) Old Bay Seasoning

DIRECTIONS FOR SCALLOPS: You can use either the large sea scallops or bay scallops for this recipe. Thoroughly dry the scallops on a paper towel. Dust the scallops with salt and pepper. (Note: Scallops have a very delicate and sweet flavor so, if you would like a little more spiciness, dust with Old Bay Seafood Seasoning rather than salt and pepper.) Melt one or two tablespoons of butter. When the pan is hot, but before the butter begins to brown, place the scallops in the frying pan. When brown on one side turn and brown on the other. Based on the size of the scallop you will typically be cooking the scallops 2-3 minutes on each side.

DIRECTIONS FOR SAUCE: Add butter to saucepan over medium heat. Stir continuously until butter begins to turn a light golden brown. Add lemon juice and remove from heat. Cool a minute or so and whisk in extract and ground vanilla. Best served immediately.

Note: If unable to serve the sauce immediately, rewarm over a hot water bath.