

## Seared Scallops

1

Recipe courtesy Alton Brown, 2005

<b>Prep Time:</b>	5 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	hr min	Easy	4 servings
<b>Cook Time:</b>	3 min		

### Ingredients

1 to 1 1/4 pounds dry sea scallops, approximately 16  
2 teaspoons unsalted butter  
2 teaspoons olive oil  
Kosher salt  
Freshly ground black pepper

### Directions

Remove the small side muscle from the scallops, rinse with cold water and thoroughly pat dry.



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2

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touching each other. Sear the scallops for 1 1/2 minutes on each side. The scallops should have a 1/4-inch golden crust on each side while still being translucent in the center. Serve immediately.



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