Seared Scallops

Recipe courtesy Alton Brown, 2005

Prep Time: Inactive Prep Time:

5 min hr min

Level:

Easy

Serves: 4 servings

Cook Time:

3 min

Ingredients

1 to 1 1/4 pounds dry sea scallops, approximately 16

2 teaspoons unsalted butter

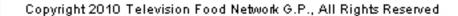
2 teaspoons olive oil

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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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.

