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**Scallops with Garlic  
Butter Wine Sauce**

Delicate bay scallops seared to golden perfection and finished in a rich garlic butter sauce with white wine, lemon, and herbs. It's light, luxurious, and bursting with flavor.

**Ingredients:**

- 1 lb bay scallops (dry-packed preferred)
- 1/3 cup flour
- 2 tbsp olive oil
- 2 tbsp unsalted butter (divided)
- 2 garlic cloves, minced
- 1/3 cup dry white wine (Pinot Grigio, or Chardonnay)
- 1 tbsp lemon juice (freshly squeezed)
- 1 tsp lemon zest
- 2 tbsp fresh parsley, chopped
- Salt and freshly ground black pepper, to taste

**Instructions:**

**1. Prep the scallops:**

Pat scallops dry with paper towels — the drier they are, the better the sear. Season both sides with salt and black pepper, coat with flour.

**2. Sear the scallops:**

Heat olive oil and 1 tbsp of butter in a large skillet over medium-high heat. When the pan is hot and shimmering, add scallops in a single layer.

Sear for about 1 minute per side, until golden and opaque.

Remove scallops from the pan and set aside on a warm plate.

**3. Make the garlic butter wine sauce:**

Reduce heat to medium. Add remaining 1 tbsp butter and the minced garlic.

Sauté for 30 seconds, stirring constantly (don't let it brown).

Pour in the white wine and lemon juice. Use a wooden spoon to scrape up any browned bits from the bottom of the pan.

Simmer for 2–3 minutes until the sauce reduces slightly.

**4. Finish the dish:**

Return scallops to the pan just to warm through — about 30 seconds.

Add lemon zest and sprinkle with fresh parsley.

Taste and adjust seasoning as needed.

**5. Serve immediately** with extra sauce spooned over the top.**Serving Ideas:**

- Serve over linguine or angel hair pasta.