



MADROÑA

## Seared Scallops with Tarragon-Butter

*Epicurious.com*

### Ingredients

1 ¼ pounds large sea scallops, tough ligament from side of each discarded  
7 tablespoons unsalted butter, cut into tablespoons, divided  
2 tablespoons finely chopped shallots  
¼ cup dry white wine  
¼ cup white-wine vinegar  
1 tablespoon finely chopped tarragon

### Directions

Pat scallops dry and sprinkle with ¼ tsp each of salt and pepper.

Heat 1 tablespoon butter in a 12-inch nonstick skillet over medium-high heat until foam subsides, then sear scallops, turning once, until golden brown and just cooked through, about 5 minutes total. Transfer to a platter.

Add shallot, wine, and vinegar to skillet and boil, scraping up brown bits, until reduced to 2 tablespoons. Add juices from platter and if necessary boil until liquid is reduced to about ¼ cup. Reduce heat to low and add 3 tablespoons butter, stirring until almost melted, then add remaining 3 tablespoons butter and swirl until incorporated and sauce has a creamy consistence. Stir in tarragon and salt to taste; pour sauce over sea scallops.