

Gourmet

Pan Roasted Sea Scallops with Mushrooms

INGREDIENTS

- 8 to 12 Large Sea Scallops, muscle removed.....○
- 2 tablespoons Peanut Oil.....○
- 3 tablespoons Unsalted Land of Lakes Butter.....○
- 1 recipe Pan Roasted Mushrooms.....○
- Kosher Salt.....○
- Freshly Ground Black Pepper.....○

PREPARATION

- Dry the Scallops thoroughly with paper towels, then season on both sides with Salt and Freshly Ground Black Pepper. Heat the Peanut Oil in a large, well seasoned skillet over medium high heat until it shimmers. Add the Scallops and adjust the heat so the Oil sizzles but doesn't smoke. Cook the Scallops until they begin to brown, about 2 minutes, then turn them and add 1 tablespoon of the Unsalted Butter. Cook the Scallops, basting them with the Unsalted Butter, until they are opaque and beginning to firm, about 1 minute more. Arrange them on serving plates.
- Melt the remaining 2 tablespoons of Unsalted Butter in the skillet over medium heat. Add the Mushrooms, Thyme, and warm, stirring gently, just until the Mushrooms are heated through. Spoon the Mushrooms around the Scallops and Serve.

SERVES 4.