



Featured Recipe

From: Chef Notes
Celebrity Chefs

Sea scallops sautéed with garlic and herbs

(Serves 6)

Recipe by Julia Child

Ingredients:

Entree

1 ½ pounds sea scallops
2 – 3 TBSPS clarified butter or olive oil
1 large clove of garlic, minced
1 ½ TBSPS minced shallots
2 TBSPS minced, fresh parsley
salt & pepper
flour for dredging

Preparation:

- Cut large scallops in thirds or quarters
- Season with salt & pepper, and dredge in flour just before cooking
- Heat clarified butter or oil in a large, nonstick frying pan. When butter/oil is very hot, but not smoking, place scallops into pan and toss every few seconds by swirling handle of pan.
- As scallops rapidly begin to brown, add garlic, shallots, and parsley.
- Scallops are done when they are just springy to the touch.
- Serve at once.