

## Seared Scallops with Beurre Blanc

Serves 1

4 large sea scallops (about 6 ounces), muscles removed

Salt, to taste

Freshly ground black pepper, to taste

1/2 tablespoon olive oil

1 large shallot, minced

1/3 cup dry white wine

1 tablespoon white wine vinegar

3 tablespoons unsalted butter, cut into 4 pieces

Pat the scallops dry with a paper towel and season with salt and pepper.

In a small skillet, heat the olive oil over medium heat until hot. Add the scallops and cook for about 2 ½ minutes on each side. Remove the scallops from the skillet using tongs and cover with foil.

Add the shallot to the skillet and sauté until just soft, about 2 to 3 minutes. Add the white wine and white wine vinegar and reduce by half. Whisk in the butter one piece at a time. Spoon the sauce over the scallops and serve immediately.