

Good Eats *Recipes*

Glazed Sea Scallops

What You Need:

1 pound sea or diver scallops
Salt and pepper
1 tablespoon peanut oil
1/2 cup sake
1/2 cup soy sauce
2 tablespoons minced ginger
1/2 cup GOOD EATS garlic honey
3 tablespoons barbecue sauce
2 tablespoons minced green onions

Directions:

Peel off the muscle on the side of the scallop and discard. Slice in half, crosswise to make 2 round pieces from each scallop. Season with salt and pepper. Heat a large saute pan over medium-high heat. When the pan is hot, add the oil and sear the scallops for 15 to 30 seconds on each side. Remove from the pan and set aside. Pour any excess oil out of the pan and discard. Carefully deglaze with sake while the pan is off the heat. Return the pan to the heat. Add the soy sauce, ginger, garlic honey, and barbecue sauce. Bring to a boil, lower to a simmer, and cook until thickened. Add the scallops back to the pan and toss to coat and heat through. Remove from the heat and add the green onions.