Pan Seared Scallops with Bacon Jam and Brown

Butter Sauce

SERVES 6 PREP TIME 5 min COOK TIME 8 min

Ingredients

12 diver scallops
2 teaspoons kosher salt
1/2 teaspoon freshly ground black pepper
1 tablespoon extra-virgin olive oil
1/2 cup unsalted butter
1 tablespoon finely chopped thyme leaves
Bacon Jam, recipe below
Brown Butter Sauce, recipe below

Directions

Pat scallops dry with paper towels and sprinkle with salt and pepper. Heat oil in a large skillet over medium-high heat. Add scallops, in batches if necessary, and cook until golden, about 2 minutes per side. Add butter and thyme to skillet; cook until butter is melted. Tilt skillet slightly, and spoon butter over scallops for 1 minute or until cooked through. Serve immediately with Bacon Jam and topped with Brown Butter Sauce (recipes below).

Bacon Jam

Makes about 1 cup
2 tablespoons extra-virgin olive oil
1 large yellow onion, sliced 1/8-inch thick
1 cup chopped applewood smoked bacon
1 teaspoon thyme leaves
1 tablespoon balsamic vinegar
1 teaspoon chopped fresh parsley
1 teaspoon chopped fresh chives
1 teaspoon chopped fresh chervil
Kosher salt, as needed to taste
Freshly ground black pepper, as needed, to taste
Heat oil in a large skillet over medium heat. Add bacon and cook until crisp, about 10 minutes; set aside. Add onions and cook, stirring frequently, until golden, about 15 minutes. Stir in thyme and bacon and cook, stirring occasionally, until onions are caramelized, about 10 minutes. Stir in balsamic, parsley, chives, and chervil. Add salt and pepper to taste. Keep warm until ready to serve.

Brown Butter Sauce

Makes about 3/4 cup
6 tablespoons unsalted butter
1/2 teaspoon kosher salt
1 teaspoon chopped fresh sage
2 tablespoons heavy whipping cream
In a small sauce pot over medium-low heat cook butter and salt until melted. Add sage and cook, stirring often, until the butter beings to brown, about 5 minutes. Stir in cream and remove from heat.