



Pan Seared Scallops with Ponzu Sauce

Recipe By DEREK ST. ROMAIN

SERVES: 2-4

SCALLOPS:

- ☐ 8 large fresh scallops
- ☐ 2 tbsp Laura Lynn butter
- ☐ 1 (2.8 oz) bag bacon bits, for garnish

SAUCE:

- ☐ 1 tbsp Laura Lynn soy sauce
- ☐ 2 tbsp lime juice
- ☐ 2 tbsp Laura Lynn orange juice
- ☐ ½ red chili, finely chopped
- ☐ 2 tbsp Laura Lynn maple syrup
- ☐ 1 tbsp ginger juice

DIRECTIONS:

- ☐ 1. Mix all sauce ingredients together in a small saucepan over medium-high heat.
- ☐ 2. Bring to a boil while stirring frequently, then reduce for 1–2 minutes to allow the sauce to thicken.
- ☐ 3. Remove from the heat and set aside while cooking the scallops.
- ☐ 4. Pat scallops dry with a paper towel before cooking.
- ☐ 5. Melt butter in a saucepan over medium-high heat, then add the scallops.
- ☐ 6. Cook scallops for 1–2 minutes on each side, depending on thickness. Do not overcook.
- ☐ 7. Arrange scallops on a platter.
- ☐ 8. Top with desired amount of bacon bits and drizzle ponzu sauce over and around each scallop.

This is a great appetizer for the holiday season. You can use fresh or frozen scallops. Ginger juice can be found at your local Ingles Market, or substitute 1 tablespoon of ginger puree that will make the sauce thicker.

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