

Scallops with Strawberry Salsa and Lemon Cream Sauce

Recipe for: *Pan Roasted Scallops with Strawberry Salsa and Lemon Cream Sauce*

From the kitchen of: *Camp*

Makes 4-6 portions

Ingredients

*25 each u-10 Scallops
2 pints of strawberries
1 bunch of scallions
1/4 cup granulated sugar
pinch of fresh chopped cilantro
1/4 cup red wine vinegar
fresh-squeezed lemon
fresh-squeezed lime
2 cups heavy cream
salt and pepper
salad oil
white wine
tablespoon chopped shallots
1/4 lb whole unsalted butter*

Directions for Scallops

Heat large sauté pan with oil. Pre-season 5 large scallops with oil, salt and pepper. Place scallops in pan and caramelize on one side, then flip to other side. Allow 5-6 minutes to finish cooking on medium high heat.

Directions for Lemon Cream Sauce

In small sauce pot, simmer white wine and shallots until almost reduced. Add heavy cream and bring up to a boil. Take off heat and incorporate the butter. Season with salt and pepper.

Directions for Strawberry Salsa

Quarter strawberries and place in a small bowl. Dice scallions and add to the bowl, then add sugar, cilantro, vinegar and lime juice. Toss all together and season with salt and pepper.