

## HOW TO PERFECTLY PAN SEAR SCALLOPS

### INGREDIENTS

1 1/2 pounds large dry sea scallop (about 4-6 per person), small side muscles removed  
salt and ground black pepper to taste  
2 tablespoons vegetable oil  
2 tablespoons unsalted butter  
Lemon wedges for serving

### DIRECTIONS

Place scallops on rimmed baking sheet lined with clean kitchen towel. Place second clean kitchen towel on top of scallops and press gently on towel to blot liquid. Let scallops sit at room temperature 10 minutes while towels absorb moisture.

Sprinkle scallops on both sides with salt and pepper. Heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until very hot. Add half of scallops in single layer, flat-side down, and cook, without moving, until well browned, 1 1/2 to 2 minutes (yes, I use a timer for this).

Add 1 tablespoon butter to skillet. Using tongs, flip scallops; continue to cook, using large spoon to baste scallops with melted butter (tilt skillet so butter runs to one side) until sides of scallops are firm and centers are opaque, 30 to 90 seconds longer (remove smaller scallops as they finish cooking). Transfer scallops to large plate and tent loosely with foil. Wipe out skillet with wad of paper towels and repeat cooking with remaining oil, scallops, and butter.

Serve immediately with lemon wedges.