

TEQUILA LIME SCALLOPS WITH NEW MEXICO GREEN CHILE RELISH

INGREDIENTS

for the relish

2 New Mexico (Hatch) green chiles, roasted, peeled, seeded and thinly sliced

1 serrano chile, roasted, peeled, seeded and thinly sliced

1/4 cup fresh squeezed lime juice

1 tablespoon honey

2 tablespoons extra-virgin olive oil

3 tablespoons chopped fresh cilantro leaves

Kosher salt and freshly ground black pepper

for the scallops

4-6 sea scallops (1-2 per person as an appetizer)

4 tablespoons tequila

fresh squeezed lime juice from 2-3 limes

Kosher salt and freshly ground black pepper

2 tablespoons vegetable oil

2 tablespoons unsalted butter

lime slices, to garnish

cilantro leaves, to garnish

1 tablespoon tequila

DIRECTIONS

In a small work bowl, combine tequila, lime juice and salt and pepper. Add scallops, cover with plastic wrap and marinate in the refrigerator for 20-30 minutes while you prepare the relish.

To make the relish, combine chiles, lime juice, honey, olive oil and cilantro in small work bowl. Add salt and pepper to taste. Let sit at room temperature to let flavors meld. Thinly slice limes to garnish, optional.

To sear the scallops, remove from the marinade and blot completely dry. 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 scallops in single layer, flat-side down, and cook, without moving, until well browned, 1 1/2 to 2 minutes.

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.

To serve, lay a few lime slices on a plate, placing a scallop on top. Top with a spoonful of relish, a teaspoon or so of tequila and serve immediately.