

## **Scallywag Pasta**

### **INGREDIENTS**

- Long noodle pasta, my dude.
- 1 lb dry pack sea scallops.
- 2 teaspoons unsalted butter
- 2 teaspoons olive oil
- Kosher salt
- Freshly ground black pepper

### **DIRECTIONS:**

1. Submerge a bunch of scallops into a deep dish of milk. Soak for an hour covered in the fridge.
2. Boil some water and add pasta. If it's not fresh pasta, just make sure you align it to schedule.
3. Add the butter and oil to a saute pan on high heat. Remove scallops from milk, reserving the scallop milk for stuff like ClammaJamma chowder. If there's sand, be sure to strain it out. Pat scallops dry.
4. Salt and pepper the scallops. Once the pan is HOT, gently add the scallops, making sure they are not touching each other. Sear the scallops for 1 ½ minutes on each side. Do not move them, save for flipping. Each one should have a ¼-inch golden crust on both sides while still being translucent in the center. You don't need to use a ruler. Serve immediately.

### **PRO GAMER MOVE:**

1. If you want a sauce because you are high society, Remove the scallops from the pan when they are done and set aside.
2. Add some minced shallots, garlic, capers, or parsley, and a small amount of white wine (Chardonnay), and reduce it to a sauce.
3. Add a small amount of cream, being sure to stir continuously. If the sauce looks dry, add more cream or wine.
4. Return the scallops to the pan and mix with the sauce. Perhaps add this all to pasta.

### **Top tips for this scallops recipe**

- Drying them (with paper towels) is critical when searing.
- Use a hot pan to sear them.
- Don't crowd the pan.
- Don't move them around while searing.
- Warm serving plates in the oven to preserve and maintain the heat of any seafood entrée.