**SCALLOPS WITH LEMON BUTTER SAUCE**

Serves 6

This recipe can be dressed up with chives, parsley and a nice bottle of white wine. Loire Valley Sauvignon Blanc works well with the scallops.

**INGREDIENTS:**

1. ¼ cup lemon sorbet, melted
2. 1-1/2 Tbs. distilled white vinegar
3. 1 Tbs. Minced shallots
4. 1 stick cold unsalted butter, cut into ½-inch pieces
5. Kosher salt
6. 2 Tbs. extra-virgin olive oil
7. 18 large sea scallops
8. Pepper to taste
9. Snipped chives or chopped parsley for garnish

**DIRECTIONS:**

In a small skillet combine the sorbet with the vinegar and shallots and bring to a boil. Cook over moderate heat, stirring occasionally, until reduced to 2-1/2 tablespoons, about 7 minutes. Remove the skillet from the heat and swirl in the butter 1 piece at a time, briefly returning the skillet to the heat once or twice as necessary. Season the sauce with salt and keep warm over very low heat.

In a large skillet, heat the oil until shimmering. Working in batches if necessary, season the scallops with salt and pepper and cook over moderately high heat, turning once, until nearly white throughout, about 5 minutes. Transfer the scallops to plates, drizzle with the beurre blanc and garnish with snipped chives.