

Lemon Butter Scallops

Ingredients:

1 tablespoon unsalted butter

1 pound scallops

Kosher salt and freshly ground black pepper, to taste

For the Lemon Butter Sauce:

2 tablespoons unsalted butter

2 cloves garlic, minced

Juice of 1 lemon

Kosher salt and freshly ground black pepper, to taste

2 tablespoons chopped fresh parsley leaves



Directions:

Melt 1 tablespoon butter in a large skillet over medium high heat.

Remove the small side muscle from the scallops, rinse with cold water and thoroughly pat dry.

Season scallops with salt and pepper, to taste. Working in batches, add scallops to the skillet in a single layer and cook, flipping once, until golden brown and translucent in the center, about 1-2 minutes per side. Set aside and keep warm.

To make the lemon butter sauce, melt 2 tablespoons butter in the skillet. Add garlic and cook, stirring frequently, until fragrant, about 1 minute. Stir in lemon juice; season with salt and pepper, to taste.

Serve scallops immediately with lemon butter sauce, garnished with parsley, if desired.

Recipe Source: "Damn Delicious"