



scallops

Sweet shellfish
shines when paired
with capers and a
brown butter sauce.

- 1 pound sea scallops
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 4 tablespoons butter, divided
- 1 garlic clove, minced
- 2 tablespoons fresh lemon juice
- 1 tablespoon capers, drained

Pat scallops dry, and sprinkle with salt and pepper. Melt 1 tablespoon butter in a large, heavy skillet over high heat. Add scallops, and sear about 2 minutes on each side. Transfer scallops to serving plates, cover, and keep warm.

Melt remaining 3 tablespoons butter in skillet. Add garlic; cook 1 minute or until butter begins to turn golden brown. (Be careful not to burn the garlic.)

Remove skillet from heat; stir in lemon juice and capers. Spoon sauce over scallops, and serve. Makes 2 servings.

SERVE

Herbed Angel Hair Pasta
Cook 4 ounces of pasta according to package directions. Drain and toss with 1 tablespoon extra-virgin olive oil and 1 tablespoon butter. Stir in 2 tablespoons chopped fresh herbs such as basil, parsley, or thyme.

Roasted Asparagus and Tomatoes

Place thin asparagus and quartered tomatoes on a nonstick baking sheet. Drizzle with olive oil, and sprinkle with salt and pepper. Bake at 450° for 5 to 10 minutes or until tender.

POUR

Jeffrey Dye, proprietor of Happy Camper Wines, suggests his Chardonnay for this meal. "It has light oak notes and green apple flavors," he says, "but its freshness allows it to blend easily with foods and be quite refreshing." 🍷

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