

Brown Butter Scallops

- Prep Time: 15 minutes
- Cook Time: 1 hour
- Total Time: 1 hour, 15 minutes
- Servings: 6

Ingredients:

- 1 head garlic
 - 1 tablespoon Carlini Pure Olive Oil
 - 1 medium sweet potato
 - 2/3 cup Friendly Farms Heavy Whipping Cream, divided
 - 12 tablespoons Countryside Creamery Unsalted Butter, chilled, divided
 - 1 tablespoon fresh basil, chopped
 - 1/4 teaspoon ground Stonemill Sea Salt Grinder, plus additional to taste
 - 1/4 teaspoon ground Stonemill Peppercorn Grinder, plus additional to taste
 - 2 lemons, halved
 - 12 ounces Sea Queen Jumbo Scallops, thawed, patted dry*
 - 2 green onions, sliced
- *These are ALDI Find items that are only in stores for a limited time and may no longer be available.**
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Directions:

1. Preheat oven to 375°. Cut ends off garlic and place on a 4x4-inch sheet of aluminum foil. Pour oil over top and close foil to create a pouch. Bake for 30 minutes or until soft. Remove cloves from skin, reserve.
2. Wrap sweet potato in aluminum foil, add to oven and bake for 45 minutes or until soft.
3. Remove skin from potato and place potato in a small bowl. Add 3 cloves roasted garlic, 2 tablespoons heavy cream, 3 tablespoons butter, basil, 1/4 teaspoon salt and 1/4 teaspoon pepper. Mash to desired consistency.
4. In a small saucepan, add remaining heavy cream and lemon halves. Simmer over medium heat until bubbly and thickened. Add remaining roasted garlic.
5. Lower heat and add one tablespoon butter, whisking constantly. As the first tablespoon of butter begins to melt, whisk in another until 9 tablespoons of butter have been added and sauce has emulsified. Remove from heat and strain. Season to taste with salt and pepper.
6. Remove foot from scallops and season with desired amount of salt and pepper on both sides.
7. Heat a small saucepan over medium-high heat. Add remaining butter, heat until golden brown. Add scallops and sear for 1-2 minutes per side until golden brown.
8. To plate, place mash on platter and top with scallops, drizzle with sauce and garnish with green onions.

TIP: Using chilled butter will enrich and thicken the sauce as the fats melt at a controlled rate, leaving a glossy sauce that isn't greasy. Leftover sauce can be stored in the refrigerator for 1 week or frozen for 4 weeks. This sauce is great on seafood, vegetables and chicken.



Recipe Courtesy of:
ALDI Test Kitchen