



CS Scallops with Viognier Sauce

Source: Captain's Shack, Boise, ID
Bob and Robin Young 15 July 2024
Prep: 10 min Cook: 10 min Total: 20 min
Serves: 2 PDF: CS-Scallops-Viognier.pdf
Note: This recipe is for 2 people, but the total scallops can be increased without

altering any of the other ingredients. There are several recipes for Viognier Sauce, but we like this one for the sweetness.

Ingredients:

6 Sea Scallops

$\frac{1}{4}$ c Bacon drippings or Avocado oil

1 T unsalted Butter

5 cloves garlic crushed and diced

Sauce -

1 c Parma Ridge Winery Viognier, or your choice Viognier

1 T AP Flour

1 T unsalted Butter

$\frac{1}{2}$ c Half and Half

Directions:

Braise the scallops over med-low heat until they are lightly browned. About 3-4 min per side. Add the garlic when you turn the scallops. Spoon some of the liquid over the scallops during cooking.

Sauce: Remove the scallops from the pan. Add the wine and de-glaze and reduce to about $\frac{1}{2}$. Add the flour and thoroughly mix. Add the Half and Half and stir constantly. When the sauce thickens, taste and adjust for salt.

Serve the scallops on a plate and place some of the sauce over them, including any garlic pieces that are in the sauce. Serve with creamed spinach and broccoli florets, as pictured above.