

Scallops in Vermouth Cream

Stephanie Collins

1 lb. fresh scallops	½ cup whipping cream
2 Tbsp. all-purpose flour	¼ tsp. salt
2 Tbsp. butter	⅛ tsp. pepper
¼ cup dry vermouth or other white wine	Parsley, capers, and lemon juice

Toss scallops in flour. Melt butter in large skillet over medium heat. Add scallops and cook 4 to 5 minutes or until scallops turn white throughout and are lightly browned. Remove from skillet. Add vermouth to skillet, stirring to loosen particles from skillet. Bring to a boil and cook 2 minutes or until reduced by ½. Stir in cream, salt, pepper, parsley, capers, and lemon juice. Reduce heat to low and return scallops to pan. Heat thoroughly and enjoy.