

Scallops With Cream and Basil
By Mark Bittman, NYT Cooking

Yield: 4 servings

Time: 20 minutes

INGREDIENTS

6 tablespoons butter
12 sea scallops
Salt and pepper
¼ cup chopped shallots
1 teaspoon slivered garlic
Pinch crushed red chili flakes
½ cup dry white wine
¾ cup heavy cream
20 basil leaves, cut in thin ribbons

PREPARATION

1. Put 4 tablespoons butter in skillet over medium-high heat. When foam subsides, add scallops; sprinkle with salt and pepper. Brown on both sides, adjusting heat so they brown nicely; they need not cook through. Remove them to a plate.
2. Turn off heat, cool pan a bit and wipe out. Add remaining butter over medium heat. When it melts, add shallots, garlic, chili flakes and a little more salt and pepper. Cook about 2 minutes, or until shallots soften.
3. Add wine, raise heat a bit, and let bubble away for a minute or so until reduced by about half; add cream and repeat. When liquid is thick, return scallops and juices to pan.
4. Cook for about a minute, stirring in half the basil, until scallops are just firm. Taste and adjust seasoning, transfer to small bowls or plates with a bit of sauce, garnish with remaining basil, and serve.