

REDS-- Seared Sea Scallops with Golden Raisin Gastrique

For the Gastrique:

2 cups	<u>Xeres Sherry Vinegar</u>
4 each	<u>Garlic Cloves- Crushed</u>
¾ cups	<u>Granulated Sugar</u>
1 each	<u>Dried California Chili Pepper- Split</u>
½ cup	<u>Golden Raisins- Coarsely Chopped</u>
Combine above ingredients in small stainless steel sauce pan and bring [slowly] to a boil.	
Reduce to a simmer and reduce by half; set aside to cool to room temperature	
Then strain through a chinois (fine mesh strainer).	
Season to taste with kosher salt	
remove garlic cloves and chili pieces, store at room temperature	

For the Green Bean Salad

12 oz.	<u>Fresh green beans</u> Cut ½ inches Blanched in boiling, salted water for 2 minutes Refreshed in Iced water and Drained
½ cup	<u>Edamame Beans- cooked shelled</u>
1/8 cup	<u>Red Onion, Julienne</u>
1 cup	<u>Frisee- trimmed and torn into 2 pieces</u>

For the Sesame Vinaigrette

¼ cup	<u>Rice wine vinegar</u>
¼ cup	<u>Canola oil</u>
2 tbsp.	<u>Sesame oil</u>
½ tsp.	<u>Lime zest- micro planed</u>
To Taste	<u>Kosher Salt</u>
Combine above Ingredients and Whisk- Set aside	

Scallops

12 each	<u>Large Fresh scallops, dried on paper towels (canola oil as needed)</u>
To taste	<u>Kosher salt</u>
Place a heavy non-stick skillet/frying pan over medium-high heat, lightly season the scallops with kosher salt; add just enough canola oil to form a thin film over the bottom of the pan. When oil is almost at the smoking point gently lay the scallops into the pan without crowding. Cook the scallops about 2 minutes on one side only and remove pan from heat; combine the green bean salad ingredients with about 3 tbsp. of the sesame vinaigrette and toss well to dress evenly. Season with Kosher Salt and ground black pepper. Divide green bean salad, equally on to 4 plates, set 3 scallops, seared side up on each plate and lightly sauce the scallops with about two tbsp 's of the <u>raisin gastrique</u> .	

