

# Scallops Grenobloise

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

*Swick*

## Chef's Notes

Jacques begins this recipe by showing how to make croutons. He tosses bread cubes in oil and browns them in a 350°F oven for about 10 minutes.

## Preparing to cook

Chop the mushroom and set it aside. Remove the peel from the lemon and cut the lemon into segments. Cut the flesh into ¼-inch dice. You will need 1 tablespoon.

## Step 1: Preparing to cook

- 1 cremini or white mushroom
- 1 lemon

## Step 2: Cooking the scallops

- ¾ pound scallops (about 8 large)
- 1 teaspoon corn or peanut oil
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

Heat a medium skillet over high heat. Toss the scallops in the oil. Add to the pan and season with the salt and pepper. Cook until golden and to your liking, 1 to 2 minutes on each side (see Jacques suggestion if making ahead, in the video). Remove the scallops to a plate.

## Step 3: Cooking the mushrooms and making the brown butter sauce

- 2 tablespoons unsalted butter
- 1 tablespoon capers
- ½ cup small croutons
- 1 teaspoon red wine vinegar
- 1 tablespoon chopped flat-leaf parsley

In the same skillet, melt the butter and add the mushrooms. Cook until the butter is golden brown and the mushrooms are tender.

Meanwhile sprinkle the lemon, capers, and croutons over the scallops.

Deglaze the pan by adding the vinegar and shake or stir the pan to combine the sauce. Pour the sauce over the scallops and sprinkle with the parsley.

## Step 4: Serving

Serve immediately.