

# Scallops in Tangerine Sauce

**Category:** Seafood

**Servings:** 4

**Rating:** 10

**Source:** The Cooking of South-West France

## Description:

Steph served this at our group's French dinner with a bottle of crisp Chateau Thieuley. What a dynamite combination. The scallop dish was one of the best seafood appetizer dishes that I have ever had.

## Ingredients:

sea scallops	16 large fresh, about 1 1/2 lbs.
olive oil	3 tablespoons
parsley	1 tablespoon, roughly chopped
celery leaves	1 tablespoon, roughly chopped
thyme	2 pinches, crumbled
salt	to taste
pepper	to taste
tangerines	enough for 1 1/2 cups strained juice
fish stock	1 1/2 cups, reduced by boiling to 1/4 cup
chicken stock	3/4 cup unsalted, reduced to 2 tablespoons
cream	1/2 cup, at least 35% butterfat
lemon juice	fresh, as required

## Instructions:

Remove the hinges from the scallops and then rinse them and pat dry. Toss with olive oil, parsley, celery leaves, and thyme. Season with salt and pepper and marinate for 2 to 3 hours.

Boil the tangerine juice down to 1/3 cup. Add the fish and chicken stock and bring to a boil. Add the cream and boil vigorously without stirring for 5 to 7 minutes. Large bubbles will appear on the surface as the sauce begins to bind. From time to time, test by stirring with a wooden spoon to see if the sauce has thickened. You should be able to glimpse the bottom of the pan for an instant. If the sauce is too sweet, adjust with a few drops of lemon juice and freshly ground pepper to taste. If the sauce turns oily, you have reduced it too much. In this case, add a tablespoon of water and the sauce will immediately smooth out. Sauce can be held over warm water and gently reheated just before serving.

Fifteen minutes before serving, broil the scallops for 2 minutes on each side. Watch carefully, as it is very easy to overcook them.

Spoon 2 tablespoons of hot sauce on each warmed serving dish. Tilt each dish to spread the sauce evenly and place 4 scallops on each plate. Serve immediately.

Notes: The faster the sauce evaporates, the better it will thicken. It should take less than 10 minutes to complete the entire process. If the sauce is too strong tasting or too thin, swirl in butter bits, on and off the heat.