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## Sea Scallops with Orange Saffron Sauce

By Liz Barbour

Makes 6 appetizer sized portions

18 large fresh "dry" sea scallops  
2 Tablespoons of canola oil  
3 Tablespoons olive oil  
2 large shallots, minced (2 Tablespoons)  
½ cup orange liqueur(triple sec,  
2 oranges, zested  
1 cup fresh orange juice  
1 ½ cups of fish stock or chicken stock, low sodium  
1/2 teaspoon saffron threads  
2 teaspoon cornstarch mixed with 1 Tablespoon cold water

### Scallops

1. Heat the canola oil in a large skillet over medium-high heat until smoking.
2. Place the scallops into the pan in one layer without touching each other. Cook until well browned, about 2 ½ minutes. Using tongs, turn the scallops over. Cook until the sides have firmed up and all but the middle third of the scallop is opaque. About another 30 seconds. Remove the cooked scallops to a plate and cover to keep warm. Repeat for remaining scallops

### To Serve:

Serve either as an appetizer with 3 scallops per serving and drizzle with heated orange sauce. If serving as a *passé hors d'oeuvre*, place each scallop onto a washed scallop shell and drizzle with orange sauce.

### Orange Sauce

1. Heat the stock in a saucepan and remove from flame. Add the saffron to the hot stock and let sit while preparing the sauce.
2. Place the oil and shallots together in a large sauté pan over medium-low heat. Cook the shallots until soft, about 2 minutes. Add the liquor and raise the heat to high. Simmer for about 2 minutes.
3. Add the orange juice and stock and bring the sauce back to a simmer and cook until the sauce is reduced by 1/3, about 5 minutes.
4. Whisk in the cornstarch and water mixture and stir until thickened. After the sauce has thickened a bit, continue to cook for about 1 minute. Add the scallops to the sauce and warm through. Serve immediately.

Wine Suggestion: Fiano

Winery: Mandra Rossa, Sicily Italy

Available at the Wine Society Nashua, NH