

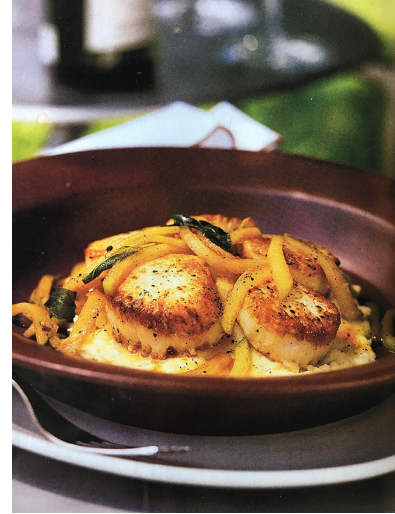
## Scallops with Cider Gewurztraminer and Sage

1997 Food & Wine Cookbook pp. 121-122

Serves: 4

<http://www.foodandwine.com/recipes/scallops-with-cider>

- 1 cup apple cider
- ½ cup Gewurztraminer
- 6 tablespoons unsalted butter (HdeH use half less)
- 1 pound sea scallops
- Salt and freshly ground pepper
- 1 Granny Smith apple, unpeeled, cut into matchstick strips
- 16 small sage leaves (HdeH more if desired)
- 2 tablespoons fresh lemon juice



Photography: Food&Wine Cookbook

1. In a large heavy skillet, boil the cider and Gewurztraminer, skimming off the foam occasionally, until reduced to 3 tablespoons, about 10 minutes; pour into a small bowl.
2. Wipe out the skillet, add 2 tablespoons of the butter (HdeH uses 1 Tbs) and melt over high heat. Season the scallops with salt and pepper and cook them until they are browned, about 2 minutes per side. Transfer the scallops to a warmed serving plated and cover loosely with aluminum foil.
3. Add the remaining 4 tablespoons butter (HdeH uses 2 Tbs) to the skillet and melt over high heat. Add the Gewurztraminer mixture, apple, sage and lemon juice and cook until the apple is tender and the sauce is slightly thickened, about 3 minutes. Season the sauce with salt and pepper.
4. Spoon the sauce over the cooked scallops and serve.