

Seared Sea Scallops with a Red Pepper Sauce

2 roasted red bell peppers (in a jar)
1 tablespoon unsalted butter
1/2 teaspoon minced garlic
2 cups heavy (whipping) cream
1/2 teaspoon salt
Pinch of freshly ground black pepper
2 tablespoons virgin olive oil
8 large sea scallops

Puree the peppers in a blender or food processor until very smooth. Put the pepper puree, butter and garlic into a hot medium saucepan and cook for 3 minutes. Add the cream and cook to reduce the sauce for 3 minutes. Add the salt and pepper and keep warm.

In a large saute pan or skillet, heat the olive oil until almost smoking. Add the scallops and cook on one side for 2 minutes; turn and cook for 2 minutes more.

To serve: Transfer 2 scallops to each serving plate and spoon pepper sauce over them.