SoCo Orange Scallops

NIBBLEDISH CONTRIBUTOR

Ingredients

- 7 sea scallops
- 150ml orange juice
- 1 shot Southern Comfort
- 1 tbsp butter
- sliced mushrooms
- chopped spring onions
- salt
- white pepper
- garlic powder
- chili powder

Instructions

1. wash scallops, pat dry with paper towel.
2. season both sides with salt, white pepper, garlic powder and chili powder.
3. heat butter in pan until it's smoking hot.
4. place seasoned scallops (wide side down) in a single layer. no sliding, no moving... no, don't you dare touch those scallops once they're down!
5. gently turn them over with thongs after 1 1/2 minutes, and sear for another minute.
6. plate the scallops.
7. now add the sliced mushrooms to the pan. stir fry on medium heat for 2 minutes, seasoning with a little salt and pepper.
8. scoop out the mushrooms and place them over the scallops.
9. turn up the heat to high, add the shot of southern comfort and orange juice to the pan. boil for 5 minutes until the soco orange is reduced to a syrup.
10. pour the SoCo orange reduction over the scallops and mushrooms.

11. garnish with the chopped spring onions and serve.