

## **Matteo's Diver Scallops in Tangerine Butter**

Chef Matteo Vicinanza - Chef/Owner, Matteo's Garden Club, Palm Beach, FL  
Palm Beach Post

**Servings: 2**

**6 Diver Scallops**

**salt and pepper (to taste)**

**4 ounces (1 stick) unsalted butter, divided**

**1/2 small shallot, peeled and minced**

**1/2 cup dry white wine**

**juice of one tangerine**

**1 twig fresh tarragon**

Season the scallops with salt and pepper.

In a hot skillet, sear them in butter for 2 minutes on each side. Set aside.

In a medium saucepan, heat two tablespoons of butter and add the minced shallot, allowing it to saute' until soft.

Add the white wine and tangerine juice and bring to a boil.

Reduce the heat and simmer until the liquid is reduced.

Whisk in the remaining butter and remove from the heat. Season to taste and set aside.

To serve, spoon the sauce on a plate and place the scallops in the center. Garnish with a twig of fresh tarragon.

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Per Serving (excluding unknown items): 1669 Calories; 184g Fat (99.2% calories from fat); 2g Protein; 1g Carbohydrate; 0g Dietary Fiber; 496mg Cholesterol; 28mg Sodium. Exchanges: 0 Vegetable; 37 Fat.