

Golden Seared Scallops with Garlic Lemon Butter Sauce: A Gourmet Treat at Home

, which gives the scallops that irresistible



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2 min

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INGREDIENTS

6 large sea scallops, cleaned (muscle removed)
2 tablespoons unsalted butter, divided
2 cloves garlic, minced
Juice of 1 fresh lemon (about 2-3 tablespoons)
1 sprig fresh thyme (or 1/4 teaspoon dried thyme)
Kosher salt, to taste
Freshly ground black pepper, to taste

DIRECTIONS

1. Prepare the : Scallops:
2. Pat the scallops with paper towels until they are very dry. This is the most crucial step for achieving a good sear and golden crust. Any moisture will steam the scallops instead of searing them.
3. Season both sides of the dried scallops generously with kosher salt and freshly ground black pepper.
4. Cook the : Scallops:
5. Heat a large skillet (preferably stainless steel or cast iron) over medium-high heat until it's very hot but not smoking. You want a good sizzle when the scallops hit the pan.
6. Add 1 tablespoon of unsalted butter to the hot skillet. Let it melt and foam slightly.
7. Carefully place the seasoned scallops into the hot pan, ensuring they are not touching each other. If your pan isn't large enough, cook the scallops in two batches to avoid overcrowding, which can lower the pan temperature and prevent searing.
8. Sear the scallops for about 2 minutes on the first side, without moving them, until a beautiful golden-brown crust forms.
9. Flip the scallops to the other side and sear for another 1.5 to 2 minutes, or until a similar golden crust forms and the scallops are opaque throughout but still tender. Overcooking will make them rubbery.
10. Make the : Garlic Lemon Butter Sauce:
11. Once the scallops are cooked, remove them from the pan and transfer them to a clean plate. Tent loosely with foil to keep warm.

12. Lower the heat in the skillet to medium.
13. Add the remaining 1 tablespoon of unsalted butter to the pan, letting it melt.
14. Add the minced garlic to the pan and sauté for about 30 seconds to 1 minute, stirring, until it becomes fragrant. Be careful not to burn the garlic.
15. Immediately pour in the juice of 1 fresh lemon. The sauce will sizzle and emulsify slightly.
16. Add the fresh thyme sprig (or sprinkle in dried thyme). Stir gently.
17. Let the sauce simmer for about 30 seconds to 1 minute, allowing the flavors to meld.
18. Serve:
19. Return the cooked scallops to the pan with the sauce for just a few seconds, gently turning to coat them, or spoon the garlic lemon butter sauce generously over the scallops directly on your serving plates.
20. Serve immediately for the best taste and texture.

SWAPS & NOTES

Scallops: Look for "dry" packed scallops if possible, as "wet" packed scallops are treated with preservatives that can make them release more water and be harder to sear properly.

Ensure the tough side muscle (a small, crescent-shaped piece on the side of the scallop) is removed, as it's chewy.

If buying frozen, thaw them completely in the refrigerator and pat them very, very dry.

Butter: Unsalted butter is preferred to control the saltiness of the dish.

TIPS FOR SUCCESS

Dry Scallops are Paramount: This cannot be stressed enough.

If scallops have too much moisture, they will steam instead of sear, and you won't get that beautiful golden crust.

Hot Pan, Not Smoking: Get your skillet very hot before adding the butter and scallops.

This ensures an immediate, even sear.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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