

SCHRAMSBERG

RECIPE

SEARED SCALLOPS WITH BACON BRAISED CHARD

Recipe by Stephanie Izzard

PAIR WITH:

J. SCHRAM BLANCS

INGREDIENTS

- 2 thick slices of bacon, cut crosswise into 1/4-inch strips
- 1 small onion, cut into 1/4-inch dice
- 2 garlic cloves, minced
- 1 medium tomato, seeded and diced
- 1 3/4 pounds rainbow chard—stems sliced crosswise
- 1/2-inch thick, leaves cut into 1-inch strips
- 2 teaspoons soy sauce
- Kosher salt and freshly ground pepper
- 12 large sea scallops (1½ pounds)
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon unsalted butter



PREPERATION

Step 1

- In a large, deep skillet, cook the bacon over moderate heat until crisp, 4 minutes.
- Spoon off all but 2 tablespoons of the fat.
- Add the onion to the skillet and cook, stirring, until slightly softened, 3 minutes.
- Add the garlic and stir until tender but not browned, 2 minutes.
- Add the tomato and cook until it begins to break down, 2 minutes.
- Add the chard stems and cook until crisptender, 4 minutes.
- Add the chard leaves and cook over moderately high heat, tossing, until wilted, 5 minutes; drain off any liquid.
- Add the soy sauce and cook until the leaves are tender, 2 minutes longer.
- Season with salt and pepper and keep warm.

Step 2

- Season the scallops with salt and pepper.
- In a second large skillet, heat the oil until just smoking.
- Add the scallops and cook over high heat for 30 seconds.
- Reduce the heat to moderate and cook until golden on the bottom, about 3 minutes.
- Turn the scallops and add the butter.
- Cook, spooning the butter on the scallops, until just white throughout, about 3 minutes.
- Spoon the chard onto plates, top with the scallops and serve.