

# Seared Alaska Scallops with Winter Fruit Salsa

*Prep Time: 15 minutes*

*Cook Time: 8 minutes*

*Makes 4 servings*

1/2 to 1 teaspoon chipotle chile powder, depending on spiciness desired  
1 teaspoon salt  
1 Tablespoon vegetable oil  
1-1/2 pounds Alaska Scallops, thawed if necessary  
2 Tablespoons Hogue Riesling  
Garnish: lemon wedges and fresh cilantro sprigs

## **Winter Fruit Salsa**

1/4 cup hot pepper jelly  
1 Tablespoon fresh lemon juice  
1-1/2 cups small-diced winter fruits, such as apples, pears, oranges, kumquats, Japanese pears, raisins, currants, or dried cranberries  
3 Tablespoons finely diced red onion  
2 Tablespoons chopped fresh cilantro

Make the salsa first: In a medium bowl, stir together the jelly and lemon juice, then fold in the fruit, onion and cilantro. Set aside while you cook the scallops.

In a shallow bowl, combine the chile powder and salt. Heat a large nonstick skillet with the oil over medium-high heat until hot. Meanwhile, lay the scallops out on a plate and sprinkle on each side with the chile-salt mixture.

Lay the scallops into the hot pan and cook for about 2 minutes on the first side or until golden brown. Turn with a spatula and cook for another 2 minutes or until just opaque throughout. Move the pan off the burner, add wine to pan, immediately return pan to burner, and cook 1 minute more.

If your pan is not large enough to hold all the scallops at once without crowding, sear them in batches. Then return all scallops to the pan, add the wine and cook 1 to 2 minutes to heat through.

Serve scallops topped with Winter Fruit Salsa; garnish with lemon and cilantro, if desired.

## **Chef's Notes:**

- Serve with steamed jasmine rice and sautéed baby bok choy or snap peas.
- The Winter Fruit Salsa is also great with Alaska Pollock, Cod, Sole or Halibut!

Nutrients per serving: 270 calories, 5g total fat, 0.4g saturated fat, 17% calories from fat, 56mg cholesterol, 29g protein, 26g carbohydrate, 1.3g fiber, 862mg sodium, 53mg calcium and 700mg omega-3 fatty acids.