

# Seared Sea Scallops with Caramel Glaze

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## Ingredients

1 lb Sea Scallops  
1/4 cup, plus 3 tbsp sugar, divided  
2 tbsp water  
1 tsp corn syrup  
2 tbsp vegetable oil  
4 tbsp butter  
Salt and fresh ground black pepper

## Directions

In a small saucepan over low heat, combine 3 tbsp sugar, water and corn syrup. Mix together and simmer to thicken. Reserve.

Add oil and butter to sauté pan over medium heat. Salt and pepper the sea scallops and add to pan. Coat sea scallops with 1/4 cup of sugar. Allow scallops to brown and caramelize on both sides. Season with salt and pepper. Spoon some of glaze over top of each scallop and serve hot.

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