
Scallops with Avocado Lime Cream Sauce

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Food at Yuri's Night 2008 was a bit expensive for what was offered. A piece of chicken marinated in Chai for \$10? Not in your life. The freezer had five pieces of sashimi grade Japanese scallops, half an avocado in the fridge and a wedge of lime. What to do? Hmmm ...

Ingredients

5 Large Scallops

1/2 Avocado

1/4 Lime, juiced

1/4 Teaspoon Red Chili Powder

1/2 Tablespoon Cream

1 Teaspoon butter

Salt to taste

Steps

- Preheat cast iron pan on medium high heat.
- Pat dry each scallop with a paper towel.
- Lightly salt each scallop, on all sides.
- Mix cream, avocado and lime juice. Continue to mix until smooth. Add a pinch of salt.
- Very lightly coat scallops with the red chili powder. Err on the side of less.
- Melt butter in pan.
- Fry scallops in butter for two minutes per side.
- Serve.