



Seared Scallops with Cherry Sauce

4 T olive oil, divided
2 shallots, diced
2 c black cherries, pitted and chopped
1 T fresh thyme
1 t dried tarragon
1/2—1 t red pepper flakes (or more to taste)
1/4 c dry white wine
2 T butter
4 rashers of bacon, cooked
1/2 lb. sea scallops
Salt and pepper to taste

For the sauce:

Heat 2 tablespoons of olive oil in a large skillet. Add the shallots and sauté over medium-high heat until translucent, about 2-3 minutes. Next add the cherries, thyme, tarragon, red pepper flakes, salt and pepper. Cook an additional 2-3 minutes before adding the white wine. Cook, stirring occasionally, for another five minutes. Stir in the butter until incorporated, crumble in the cooked bacon and add more salt and pepper if desired. Keep the sauce warm.

For the scallops:

Pat the scallops dry between two paper towels. Heat another 2 T of olive in a large skillet. Season both sides of the scallops with salt and pepper. Cook the scallops about 2-3 minutes per side, depending on thickness.

Serve the scallops immediately with the cherry sauce.

