

# Indian Spiced Alaska Weathervane Scallops with Blackberry Agave Sauce by Chef

Michael J. Watts



**Preparation Time:** 15 minutes

**Cook Time:** 30 minutes

**Servings:** 4

## **Ingredients:**

**Blackberry Agave Sauce:**

- 2-1/2 cups fresh blackberries (or substitute IQF frozen blackberries, defrosted)
- 1/2 cup minced, peeled fresh ginger
- 1/2 agave cup nectar
- 1/3 cup ketchup
- 2 Tablespoons hoisin sauce
- 2 Tablespoons balsamic vinegar
- 1 Tablespoon sriracha sauce
- 1 Tablespoon fresh lime juice

**Scallops:**

- 1/2 teaspoon ground cardamom
- 3 Tablespoons garam masala spice
- 2 teaspoons kosher salt
- 1/2 teaspoon ground black pepper
- 16 Alaska Weathervane Scallops
- 1/4 cup vegetable oil

**Garnish:**

- 4 servings of blanched fresh vegetables (optional)
- 4 lime wedges
- 8 cilantro sprigs

## **Description:**

To prepare sauce, purée all ingredients in a food processor and strain contents into non-reactive saucepan. On medium-low heat, simmer liquid, stirring frequently to avoid scorching. Reduce sauce until it reaches half its original volume and is slightly thickened, about 20 minutes. Remove from heat; keep warm.

To cook scallops, mix cardamom and garam masala in a small bowl. Pat the Alaska Weathervane Scallops dry using paper towels. Lightly season scallops with salt and pepper. Gently dredge only one side of each scallop in the spice blend; set aside on a plate, seasoned side down.

Lightly coat a heavy-bottom skillet with vegetable oil. Over medium-high heat, cook scallops in batches, spice side down for 2 minutes or until nicely seared. Using a fish spatula, gently turn over each scallop. Sear additional 1 minute or until cooked to

medium. Remove scallops from pan; keep warm. Repeat for any remaining scallops.

To serve, ladle 3 oz. of Blackberry Agave Sauce into the center of each of 4 plates. Arrange 4 scallops on top of the sauce. Garnish with blanched fresh vegetables (if desired), lime wedge and cilantro sprigs.