

Scallops with Caramelized Grapefruit-Lime-Rosemary Sauce

For the Scallops

2 grapefruits	8 tablespoons unsalted butter
2 limes	2 tablespoons extra virgin olive oil
1 pound scallops	1 pinch salt
2 rosemary sprigs	1/4 teaspoon white pepper
2 tablespoons sugar	1 tablespoon sherry vinegar
1 shallot	3/4 cup white wine

For the Salad

3 cups of small salad greens
1 small head frisée
1 Belgian endive
1 small pomegranate
1/4 cup extra virgin olive oil
4-8 tablespoons grapefruit juice
Salt and pepper to taste

Squeeze the juice from two large grapefruits. They should yield 3/4 cup. Zest the two limes, and squeeze the juice from them in a separate container. Set aside the zest.

In a small, heavy saucepan, heat the sugar over high heat. When it begins to color, add the sprigs of rosemary, stirring until the sugar is a light caramel color.

Avert your face and add the sherry vinegar, stirring until it evaporates. Then add the grapefruit juice, a pinch of sea salt, and the white pepper. Simmer until the juice is reduced to barely 1/2 cup. Strain the juice, discarding the rosemary. Set aside.

Mince the shallot. If there are loose pieces of scallops or any tough muscles remove, but save them. In another small saucepan, cook the shallot with any scraps of scallops over low heat with two tablespoons of unsalted butter until softened but not browned. Add 3/4 cup of white wine, boil and reduce by one half. Strain the liquid into the above grapefruit-juice sauce. Add the reserved lime juice.

Thoroughly dry the scallops on paper towels and sprinkle lightly with salt and pepper.

In a large sauté pan, heat the olive oil until smoking. Add a few scallops. (You don't want to crowd them or they won't brown.) Sauté on one side for one and one half to two minutes, just until nicely browned. Turn and sauté on the other side until browned. You may need some extra olive oil.

If you are cooking the scallops in batches, keep the finished ones warm while you continue with the remaining scallops.

In the meantime bring, the reserved juices to a boil and reduce by one half. Off the heat whisk in six tablespoons of softened unsalted butter, one tablespoon at a time.

The Salad

An attractive way of serving this dish is to mound lightly dressed small salad greens in the middle of each plate, and surround them with the scallops.

Remove the pomegranate seeds and set aside.

Wash and dry the salad greens. Whisk together the olive oil, the grapefruit juice, salt and pepper.

Mix the salad greens and the pomegranate seeds. Dress with just enough of the grapefruit juice/-olive oil mixture to lightly coat the greens.

Mound the salad in the center of your dinner plates.

Arrange the scallops around the greens on plates, and ladle spoonfuls of the grapefruit-lime sauce over them. Sprinkle the scallops with the reserved lime zest.