**Pan Seared Scallops with Succotash and Citrus Vinaigrette**

For Citrus Vinaigrette:

\*Juice of 1 orange, 1 lemon, and 1 lime

\*1 tablespoon apple cider vinegar

\*1 tablespoon honey

\*1 tablespoon Dijon mustard

\*kosher salt and fresh cracked pepper to taste

\*about ¾ cup salad oil

\*1 tablespoon fresh chopped herbs, such as parsley or chives

Whisk together citrus juice, vinegar, honey, mustard, and salt and pepper. Slowly whisk in oil. Taste for balance and seasoning. Whisk in herbs.

For Succotash:

\*2 strips bacon, sliced 1/4” thick

\*1/2 cup onions, diced

\*1/2 red bell pepper, diced

\*1/2 cup fresh corn kernels

\*1/2 cup black-eyed peas

\*1/2 cup okra, cut into 1/3” slices

\*kosher salt and fresh pepper to taste

\*1/4 cup chicken stock

\*1 tablespoon butter

In a medium sauté pan, cook bacon over medium heat until most fat is rendered out. Add onions and cook until starting to soften, about 3-4 minutes. Add peppers and cook another 2 minutes. Bring heat to medium high and add corn and cook about 1 minutes. Add black eyed peas and okra and cook another 2 minutes. Add stock and let everything cook together for about 2 minutes. Turn to medium low, add butter, and stir to melt in. Check for seasoning.

For Scallops:

\*4 large Sea Scallops

\*1 tablespoon butter

\*1 tablespoon salad oil

Heat a nonstick pan to medium high heat. Once hot, add scallops and let sear on one side for about 1-2 minutes. Turn and let cook another minute until just cooked through.

To serve, place succotash on a plate. Top with scallops and drizzle with vinaigrette.

Serves 2

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