

Featured Recipe



CILANTRO LIME SCALLOPS

To pair with

2013 LONGORIA ALBARIÑO

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Serves 4 people

Ingredients

1 CUP UNCOOKED RICE

1 TABLESPOON OLIVE OIL

1/4 TEASPOON RED PEPPER FLAKES (OR TO TASTE)

3 CLOVES GARLIC, CHOPPED

1/2 CUP LONGORIA ALBARIÑO, OR OTHER CRISP, AROMATIC WHITE WINE

2 CUPS CHICKEN OR VEGETABLE BROTH

1/4 CUP CHOPPED CILANTRO

JUICE OF 1 LIME (ABOUT 2 TABLESPOONS)

1 POUND SEA SCALLOPS

2 TABLESPOONS CORNSTARCH

SALT AND PEPPER TO TASTE

Method

Prepare rice according to package directions.

Heat 1 teaspoon of olive oil in a saucepan over medium heat. Add red pepper flakes and saute for 1 minute to release the flavors. Add garlic and saute until golden. Add the wine and cook for about 4 minutes, or until the liquid is reduced by half. Add the broth and bring to a boil. Add the lime juice and cilantro and reduce to a simmer. Season with salt and pepper to taste. (Depending on the broth you use, you may not need to add any salt.)

In a cup, combine the cornstarch with 2 tablespoons of water and stir until smooth. Whisk this mixture into the broth mixture in a thin stream. Simmer until sauce is thickened and glossy, then reduce to low to keep sauce warm while you prepare the scallops.

Heat 2 teaspoons of olive oil in a non-stick frying pan over high heat. Blot the scallops dry with a paper towel, then add them to pan and sprinkle them with a little salt and pepper. (You may need to cook them in batches to avoid overcrowding the pan.) Cook for about 2 minutes per side.

Divide the rice among 4 bowls, top with scallops, then with the cilantro-lime sauce. Serve immediately, along with a glass of Longoria Albariño.



“Scallops and Albariño are a perfect combination, and this recipe is quick and easy to prepare. The tangy sauce complements the wine while contrasting nicely with the sweetness of the scallops”