

Scallops With White Wine Sauce

Ingredients:

- 8 ounces pasta or rice
- 1 tablespoon unsalted butter
- 1/2 cup onion finely chopped
- 1 cup dry white wine
- 2 tablespoons white wine vinegar
- 3/4 cup heavy cream
- 1 tablespoon finely chopped parsley
- Salt and pepper
- 1/2 pound sea scallops

Preparation Instructions:

Cook pasta or rice according to directions. In a medium skillet, melt butter over medium heat and cook the onion for 2 to 3 minutes. Add the wine and vinegar. Bring to a simmer. Cook liquid until it starts to thicken. Stir in the cream, parsley, salt, pepper and scallops. Simmer the scallops for about 2 minutes or until done. Serve immediately over pasta or rice. Serves 2.