

Tavern on the Green Chandelier Chardonnay & Fire Grilled Garlic Marinade with Sautéed Scallops

Serves 3-4

Ingredients:

1/2 cup chicken broth
1/4 cup **Tavern on the Green Chandelier Chardonnay & Fire Grilled Garlic Marinade**
1/2 lemon, juiced
1 tablespoon minced shallot
1/4 cup butter
1-pound fresh sea scallops
Salt and pepper to taste

Directions:

1. In a skillet over medium heat, mix the chicken broth, **Tavern on the Green Chandelier Chardonnay & Fire Grilled Garlic Marinade**, lemon juice and shallots. Cook and stir until most of the liquid has been reduced. Stir in the butter until melted.
2. Brush the scallops with **Tavern on the Green Chandelier Chardonnay & Fire Grilled Garlic Marinade** and season with salt and pepper. Arrange on a baking sheet.
3. Broil the scallops in the preheated oven about 2 minutes on each side, or until opaque.