



Salmon and Scallops with Green Chile Sauce

serves 6

Six 6-ounce salmon steaks. skin removed

1 pound sea scallops, dried with a paper towel

olive oil

salt and pepper

4 large, mild green chilies, peeled, seeded and chopped **or** two 4.5-ounce cans chopped green chilies

2 green onions, finely chopped (white part only)

3/4 cup white wine

1-1/2 cups heavy cream

juice of half a lime

salt and pepper to taste

In a medium saucepan, bring the wine and chopped onion to a boil and reduce by half. Stir in the cream and chilies and continue boiling, watching carefully and stirring often, until the entire mixture is reduced by half. Add the lime juice and salt and pepper to taste; set aside and keep warm.

Heat a large, heavy skillet – preferably cast iron – until almost smoking. Brush with the olive oil and pan-sear the salmon and scallops until done, about 4 minutes per side for the salmon and 2 minutes per side for the scallops, being careful not to overcook, and basting with additional olive oil if needed. Serve immediately with the green chile sauce.