

SCALLOPS WITH ORANGE BEAN SAUCE

1 15 oz can Navy beans, drained & rinsed	5 T ruby port
1 lb bay scallops	½ c orange juice
3 T unsalted butter	1 t ground coriander
¼ t salt	¼ c heavy cream
2 scallions (both green & white parts), sliced thin	
1 large navel orange, peeled, wedges separated and cut into ½ inch pieces	

In a large skillet over medium high heat, sauté scallops in butter, tossing until they are opaque, about 3 minutes. Remove scallops from heat and with a slotted spoon, transfer them to serving platter. Cover loosely with foil to keep warm. Add scallions, port, orange juice and coriander to skillet. Cook on high heat, stirring frequently, until reduced to almost half, about 3 minutes. Add cream and stir until slightly thickened about 2 minutes. Turn heat down to simmer, add beans, and stir gently until beans are heated through about 3 minutes. Arrange scallops and orange pieces on a plate and pour the hot bean sauce over and around them.

Makes 4 servings.