

Glazed Grilled Sea Scallops

Ingredients

1 1/2 lbs Dry Sea Scallops

2 tbsp Olive Oil

3 tbsp chopped fresh Basil Leaves

1/2 tsp Kosher Salt

1/4 tsp Black Pepper

1 tbsp Honey

2 tbsp Lemon Juice

Wooden Skewers

Glaze:

2 tbsp Honey

2 tbsp Lemon Juice

1/4 tsp Kosher Salt

Directions

Soak wooden skewers in water for 30 minutes. Meanwhile, in a small bowl, combine olive oil, basil, salt, pepper, honey and lemon juice. Place scallops in large resealable bag or bowl and add the basil mixture. Toss to coat and marinate in refrigerator for up to 45 minutes.

Pre-heat grill & grease racks. You may wish to use a sheet of aluminum foil sprayed with non-stick cooking spray to really prevent sticking. Remove scallops from marinade & thread on skewers. Discard marinade.

Mix together glaze ingredients and set aside. Grill scallops till just opaque in center, about 4-6 minutes total. Flip scallops once during cooking. Brush with glaze during last 1-2 minutes of cooking. Scallops will continue to cook once removed from grill so be careful not to overcook. Remove from grill & enjoy!

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