



Marinated Scallop Brochettes

with Roasted Tomatillo Salsa

WEBER'S
REAL GRILLING™



PREP TIME: 30 minutes

MARINATING TIME: 1 hour

GRILLING TIME: 10 to 12 minutes

MARINADE

- 3 tablespoons extra virgin olive oil
- 1 teaspoon freshly grated lime zest
- 1 tablespoon fresh lime juice
- 1 tablespoon minced garlic
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

24 large sea scallops, about 1-1/2 ounces each

SALSA

- 1 small yellow onion, cut crosswise into 1/2-inch slices
- Extra virgin olive oil
- 8 medium tomatillos, about 1/2 pound total, husked and rinsed
- 1 medium poblano chile
- 1/4 cup lightly packed fresh cilantro leaves and tender stems
- 1 medium garlic clove, crushed
- 1/2 teaspoon dark brown sugar
- 1/2 teaspoon kosher salt

1. To make the marinade: In a medium bowl, whisk the marinade ingredients.
2. Rinse the scallops under cold water. Remove and discard the small, tough side muscle from each scallop that has one. Place the scallops in the bowl with the marinade and toss to evenly coat them. Cover the bowl and refrigerate for 1 hour.
3. To make the salsa: Lightly brush or spray the onion slices on both sides with oil. Grill the onions, tomatillos, and chile over *Direct High* heat until lightly charred all over, 6 to 8 minutes, turning once or twice. Transfer the onions and tomatillos to a blender or food processor and place the chile on a work surface. When the chile is cool enough to handle, remove and discard the skin, stem, and seeds. Add the chile to the onions and tomatillos, along with the remaining salsa ingredients. Process until fairly smooth. Taste and adjust the seasonings if necessary.
4. Remove the scallops from the bowl and discard the marinade. Thread the scallops through their sides onto skewers so the scallops lie flat. Grill over *Direct High* heat until just opaque in the center, 4 to 6 minutes, turning once. Serve warm with the salsa.

Makes 4 servings

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