

# MARINATED SCALLOP BROCHETTE WITH TOMATO GINGER SAUCE

Serves 4

## FOR THE SCALLOP BROCHETTES

12 each	<i>Large Sea Scallops (U-10 or 10-20ct.) Preferably fresh "Diver" or "Day Boat"</i>
1 each	<i>Sweet Onion, cut into bite size wedges</i>
1 each	<i>Zucchini and Yellow Squash, cut into 1/2" slices</i>

*Using 12" skewers, place the scallops, onions and squash on the skewers alternating between them with 3 pieces per skewer (you may want to use 2 skewers per person to help keep the items from slipping).*

## FOR THE MARINADE

1 teaspoon	<i>Chopped Garlic</i>
1 cup	<i>Orange Juice, fresh squeezed</i>
2 tablespoons	<i>Ginger, grated</i>
1/2 each	<i>Jalapeno Chile, seeded and chopped</i>
2 tablespoons	<i>Soy Sauce</i>
1/4 Cup	<i>Olive oil, Extra Virgin</i>
Pinch	<i>Salt &amp; Black Pepper</i>

*Place all ingredients into a bowl and mix well. Pour over the scallop brochettes and refrigerate for 2-4 hours or until ready to cook.*

## FOR THE SAUCE

2 tablespoons	<i>Olive Oil, extra virgin</i>
1 tablespoon	<i>Garlic, chopped</i>
1 tablespoons	<i>Ginger, grated</i>
4 each	<i>Tomatoes, skin and seeds removed, cut into 1/2" dice</i>
1 tablespoon	<i>Sugar</i>
To Taste	<i>Salt and Black Pepper</i>

*In a 2 quart sauce pan, heat oil over medium high heat. Add the garlic and cook 1-2 minutes just until it becomes fragrant and turns a light brown. Add the ginger and tomatoes and mix well. Lower the heat and simmer 4-8 minutes until the tomatoes are soft but not falling apart. Add the sugar and season with salt and pepper to taste.*

#### TO PREPARE THE SCALLOPS

*To grill the scallops, heat a grill to medium high heat. Grill the brochettes for 4-5 minutes per side. Season with salt and pepper remove when done (they should be firm on the outside and just turning opaque on the inside).*

#### FOR THE PRESENTATION

*Serve with Steamed rice in the center of the plate. Place the brochette on top of the rice and spoon some of the sauce over and around the scallops. Garnish with fresh herbs.*

JAMIE WEST

*Executive Chef*