

Main Course

Honey Broiled Sea Scallops

This year give the gift of time and creativity. Become an artist of the kitchen, and wine and dine your loved one to a nicely planned and coursed out meal. And these scallops are the perfect treat!

You'll Need

- 3 tablespoons lime juice
- 1 tablespoon olive oil (more for greasing pan)
- 1 tablespoon honey
- 1 pound sea scallops
- 1 tablespoon soy sauce
- 2 teaspoons fresh ginger, finely minced
- 2 tablespoons toasted sesame seeds



Directions

- Combine lime juice, oil, honey, soy sauce, and ginger.
- Add scallops and toss to coat.
- Cover and refrigerate 1 hour, stirring occasionally.
- Remove scallops from marinade, reserving marinade.
- Thread scallops evenly on 4 skewers.
- Grease a baking pan with olive oil. Place skewers on baking pan. Broil 4-6 inches from source of heat 2 - 3 minutes.
- Turn and baste with reserved marinade and continue cooking 2 - 3 minutes or until opaque throughout.
- Place sesame seeds on wax paper and roll each skewer over the seeds to evenly coat scallops.
- Serve immediately.

Play with Your Food

- Leave off the sesame seeds
- Add a tiny bit more ginger