
Grilled Herbed Sea Scallops with Lemon Vodka Sauce

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 45 minutes

4 wooden skewers

20 sea scallops

2 tablespoons olive oil

3 tablespoons Herbes de Provence

2 cloves garlic, minced

salt and pepper, to taste

LEMON VODKA SAUCE

1/2 cup lemon juice, fresh squeezed

3/4 cup Ketel One Vodka

1/2 cup cream

1 stick butter

Soak the skewers in water for at least 2 hours before assembly. Pat dry the sea scallops and skewer 5 sea scallops onto each skewer. Brush lightly with olive oil. Sprinkle evenly with Herbes de Provence, garlic, salt and pepper.

To prepare the sauce, heat lemon juice in a sauce pan. When reduced by half the volume, remove the pan from the stove and add the vodka to the pan. Be careful this ignites easily. Return the pan to the stove and reduce by half. Add the cream and reduce by half. Slowly add pieces of cold butter to the simmering liquid, whisking the entire time. Sauce should take about 15 minutes to complete.

Heat grill to a medium-high (350 degrees). Make sure the grill grate is clean and oiled. Place skewered scallops on the grill for 4 minutes and then turn. Turn only once. Grill 4 minutes on the second side. Always grill with the cover closed. The grilling time is relative to the size of the scallops.

Serving Ideas: Serve with rice pilaf or a pasta of your choice.

Suggested Wine: Sauvignon Blanc

Seafood Entrees