

Grilled Shrimp and Scallops

4 cloves of fresh garlic, coarsely chopped
 3 Tbs of Italian parsley, coarsely chopped
 1/4 cup extra virgin olive oil
 large uncooked shrimp and scallops
 kosher salt and fresh ground black pepper

These grilled shrimp and scallops are easy and delicious. Try dipping the shrimp in drawn butter and the scallops in tartare sauce.



Mix the garlic, parsley and olive oil. Add the shrimp and scallops and mix to coat. Season with salt and pepper. Place the scallops and shrimp in the refrigerator to marinate for 30 minutes.

Place the shrimp and scallops on separate skewers. Grill over a hot fire just until the shrimp turn pink and the scallops are browned.

Note: The scallops will initially stick to the hot grill. Allow them to cook until they release from the grill; a little nudging may be necessary.

Scallops are sold either “wet packed” or “dry packed”. Dry packed scallops are packed in ice and shipped without preservatives. Wet packed scallops have been treated by soaking them in water with sodium tripolyphosphate, or STP, which causes them to plump and increases their weight. They usually are less expensive than dry packed scallops, but remember that up to 20% of what you are paying for is water.

