Grilled Scallops with Red Pepper Sauce

Description

Grilled scallops with red pepper sauce is an easy dish to prepare. The natural sweetness of the red bell peppers works nicely with the succulent briny flavor of the scallops.

Summary

Yield: 4
Prep Time: 1 hour
Category: Seafood
Cuisine: American

Ingredients

- 1 1/2 lbs sea scallops, 1 to 1 1/2 inches in diameter, rinsed and drained
- 2 red bell peppers
- 1/4 cup dry white wine
- 1/2 cup chicken broth
- 1/4 tsp dry basil leaves
- 1/2 cup butter or margarine
- 2 tbsp olive oil
- 2 tbsp butter for grilling
- wood skewers for grilling

Instructions

Red Pepper Sauce
Place bell peppers on a shallow baking pan. Bake in oven on lowest rack at 450 degrees. Turn peppers often until skin begins to blister and blacken, about 35 minutes. Cover pan with foil and let stand until peppers are cool enough to handle. Peel and discard the skins, remove and discard the stems and seeds.

Process peppers, white wine and chicken broth in a blender or food processer, until thoroughly blended and smooth.Pour mixture into a skillet. Add basil and bring to a boil over high heat. Continue to boil, stirring often until mixture is reduced to about 3/4 cup. Reduce heat to medium, add butter or margarine and stir constantly until blended.

Grill the Scallops
Soak the wood skewers in water for about 30 minutes to prevent burning on the grill. Prepare a mixture of 2 tablespoons of olive oil and 2 tablespoons of melted butter to baste the scallops. Thread about 4 to 5 scallops on a skewer. Place scallop kebabs on a hot grill (spray the grill with

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non-stick cooking spray to prevent sticking). Baste the scallops with the butter-olive oil mixture frequently and turn often as you grill.Cook until scallops look opaque, about 5 to 8 minutes.

To Serve
Pour red pepper sauce on a warm rimmed serving platter. Place skewers on top of pepper sauce. Serves 4 to 6.