

SHRIMP & SCALLOP KEBABS

Serves 4.

By Dennis W. Viau; an original recipe.

These seafood kebabs look elegant and special, but they're so easy to make you could prepare them for any occasion. As an alternative, you could assemble them individually and secure each one together with a toothpick. It's your choice.



Ingredients:

For the Lemon Herb Butter:

- ¼ cup (2 oz./57g) butter, melted
- ¼ teaspoon ground black or white pepper
- 1 tablespoons fresh squeezed lemon juice
- 2 teaspoons lemon zest
- 1 to 2 cloves garlic, crushed or minced
- ½ teaspoon dry Herbes de Provence blend

For the Seafood Kebabs:

- 12 large shrimp
- 12 scallops
- 3 slices prosciutto (or as needed)

Directions:

Combine the Lemon Herb Butter ingredients in a small pan. Set aside.

Cut a slice of prosciutto lengthwise into four narrow strips. Wrap one strip around a scallop, then press the scallop into the curve of a shrimp (with the overlap of the prosciutto against the shrimp). Either pierce the scallop and shrimp together with a toothpick or pierce with a skewer, arranging three to a single skewer.

Coat a griddle with nonstick cooking spray and heat over a medium flame. Cook the kebabs on the griddle about three minutes. Turn the seafood over and brush the top surface with Lemon Herb Butter. Cook an additional 3 minutes. (If the butter solidifies, heat the pan briefly.) Turn again, brush to top with Lemon Herb Butter, then plate. (Or plate the kabab and brush with the butter mixture for serving.)

Serve with rice pilaf and your favorite vegetable.

The **Step By Step** guide begins on the following page.