

Appetizers



GRILLED SEA SCALLOPS WITH KEY LIME SAUCE, CRISPY BACON AND TOMATO

INGREDIENTS

Serves 4

1/2 cup heavy cream	16 large sea scallops
1/2 cup white wine	2 tablespoons Original Chef's Grill Plus cup
1/4 cup Key lime juice	1/2 chopped tomato
2 sticks butter	1/4 cup cooked crisp crumbled bacon
salt to taste	
white pepper to taste	

METHOD

1. Bring the cream, wine and lime juice to a boil in a heavy saucepan. Cook till reduced by half. Reduce the heat. Cut butter into small pieces. Add the butter to the sauce gradually, stirring till melted; do not boil. Season with salt and pepper.
2. Preheat the grill surface. Brush the scallops with Chef's Grill Plus and place on the grill rack. Grill to desired doneness.
3. Arrange the scallops on a plate. Top with wine sauce and garnish with tomato and bacon.

GRILLED SHRIMP WITH CUMINO SAUCE

INGREDIENTS

Serves 8

CUMINO SAUCE

1/2	cup white wine	1	chopped garlic clove
2	teaspoons lemon juice	1	cup canned peeled tomatoes with juice
1	teaspoon celery seeds	2	tablespoons flour
2	teaspoons ground cumin	2	tablespoons melted butter
1	tablespoon chopped shallots		salt to taste
2	cups heavy cream		cayenne pepper to taste
2	tablespoons chopped onion		

SHRIMP

24	(16-20 count) shrimp
3	tablespoons Original Chef's Grill Plus

METHOD

1. For the sauce, combine the first 9 ingredients in a saucepan. Bring to a boil and reduce by half the original volume.
2. Blend the flour and butter in a small bowl and stir into the sauce. Return to a boil, stirring till thickened and smooth. Reduce the heat and simmer for 20 minutes. Season with salt and pepper.
3. For the shrimp, preheat the grill surface. Brush the shrimp with Chef's Grill Plus and place on the grill. Grill the shrimp to desired doneness. Arrange on a serving plate and top with the Cumino Sauce.