

Grilled Scallops Au Vin

Ingredients:

- 1 1/2 Lbs. Sea Scallops
- 1/4 Cup White Wine
- 1/4 Cup (1/2 stick) Butter or Margarine, melted
- 1/2 tsp. Garlic Powder
- 1/2 tsp. Onion Powder
- 1/2 tsp. Tarragon Leaves
- 1/2 tsp. Seasoned Salt

Preparation:

Thread scallops onto skewers. Mix remaining ingredients in a small bowl. Brush wine mixture over both sides of scallops. Broil or grill over medium heat 10 to 15 minutes or until scallops are opaque, brushing occasionally with remaining wine mixture.

Note: If using wooden skewers, soak in water at least 30 minutes before using.

Makes 6 Servings.

