

Grilled Shrimp & Scallop Kabobs with Orange-Curry Glaze

Ingredients:

1 lb Medium Sized Sea Scallops
1 lb Jumbo Shrimp (about 16),
Peeled & Deveined

For Glaze:

2 Cups of Orange Juice
1/2 Cup Red Wine Vinegar
1/4 Cup Molasses
Juice from 1 Lime
1/2 tsp Cayenne Pepper
1 Tbsp Curry Powder
Salt and Freshly Cracked Black
Pepper, to taste

Preparation:

Combine all glaze ingredients. Bring to a boil, reduce heat slightly, and boil until volume is reduced by half, about 5 minutes. Rinse shrimp and scallops under cold water and pat dry.

Thread shrimp and scallops alternately onto skewers, sprinkle with salt and pepper to taste, and grill over medium setting heat, about 2 minutes per side.

During the last minute of grilling, brush orange-curry glaze evenly onto shrimp and scallops.

When shrimp and scallops are just opaque throughout, remove from grill, brush with remaining glaze, and serve.

Makes 4 Servings