

Grilled Scallop Kebobs with Mango Habanero Salsa

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 35 minutes

Hands-On Time: 35 minutes

Serves 4

Ingredients

For the Mango Habanero Salsa

- 1 ripe mango, peeled and pitted, cut into 1/2-inch dice
- 1/3 cup diced red onion, cut into 1/2-inch dice
- 1/3 cup red bell pepper, cut into 1/2-inch dice
- 1/4 cup chopped cilantro
- 1/4 cup hot jelly
- 2 Tbsp. lime juice
- 1/4 tsp. finely minced habanero chile (careful, it's hot)
- Salt and freshly ground black pepper to taste



For the Scallop Kebobs

- 12 large sea scallops, diver or dry pack, (slightly over a pound)
- Sea or kosher salt
- Freshly ground black pepper
- 12 wooden skewers, soaked in water for 30 minutes
- 2 Tbsp. vegetable oil
- Chopped cilantro, for garnish

Instructions

For the Mango Habanero Salsa

1. Add all ingredients to a bowl and mix. Season with salt and freshly ground black pepper to taste. Let sit at room temperature for 30 minutes before serving for best flavor.

For the Grilled Scallop Kebobs

1. Prepare the salsa at least 30 minutes before you plan to serve the scallops. Hold it at room temperature for best flavor.
2. Pat the scallops dry and salt and pepper them.
3. Start the grill or preheat an oven to 425° F.
4. Thread the scallops onto the soaked wooden skewers and brush them lightly with oil. Brush the grates of the grill with oil as well.
5. Lay the scallop kebobs out onto the hot grill and cook for 2 minutes on each side. If cooking indoors, arrange the scallops on a baking sheet and cook in the preheated oven for 6 minutes.
6. Arrange the scallop kebobs on serving plates and spoon some of the mango salsa on top of them. Garnish the plate with cilantro if desired.

Make-ahead: The salsa can be made up to 8 hours ahead and kept covered and refrigerated. Serve at room temperature.

In the glass: The heat and sweetness of the salsa make me yearn for a wine with a soft edge and that means my summer quaffer, a well-chilled rosé. With so many to choose from, you should try lots. That's how to find your favorite.