



Capilano Honey Drizzled Grilled Scallop Skewers

Fresh seafood is a huge part of Australian life, and these scallop skewers on the barbie are no exception.

- *Chef Todd Bright for Mallee Rock Wines*

Ingredients

1 cup red onions, diced
4 cloves garlic, sliced
2 oranges, zested
¾ cup unsalted butter (177ml)
¼ cup lime juice (60ml)
½ cup cilantro, chopped (25g)
¼ cup Capilano honey (60ml) (this can be found at most grocery stores)
750g large fresh sea scallops

Method

Preheat your barbie on medium heat and oil the grill.

Sauté the onions, garlic and orange zest in 2 tsp. (10ml) of the unsalted butter.

Once translucent, add the remainder of the butter, lime juice, cilantro and honey. Whisk well and transfer to a bowl, toss the scallops in the butter mixture and thread onto skewers.

Place the butter mixture back in the pot to keep warm.

Sear the scallop skewers on the grill, making sure not to overcook them, turning only twice (only about 3 minutes cooking time is needed).

Remove from the grill, drizzle with honey and serve with the poaching butter on the side with some fresh crusty bread and a glass of Mallee Rock Pinot Grigio.

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