

Prosciutto and basil wrapped scallops

We recently made this recipe for a NEBS event, they ranked 10th

8 Jumbo scallops
4 prosciutto slices, sliced thin and halved lengthwise
8 Basil leaves
6 sweet raspberries
1 lemon or Orange
½ cup of Hollandaise sauce

Optional

8 Bamboo skewers

Cooking

1. Place a half slice of prosciutto on cutting board
2. Place a basil leaf on end closest to you
3. Place a jumbo scallop on top of basil and roll prosciutto completely around scallop
4. Skewer scallop on the tapered end of prosciutto
5. Pre heat a cast iron grill pan until hot (about 5 minutes)
6. Mark scallops in hot pan for 1-2 minutes on each side
7. Finish scallops (plank: *Soak plank in water for at least an hour before using.*) on BBQ at 350 degree for 5-8 minutes or until cooked through. Remember indirect heat.

Toppings

Prepare your Hollandaise Sauce

Hollandaise sauce is delicious over asparagus or other cooked vegetables, fish dishes, and Eggs Benedict.

1/2 cup butter
3 large egg yolks
1 tablespoon plus 1 teaspoon of lemon juice
1/8 teaspoon salt
dash cayenne pepper or hot pepper sauce
2 tablespoons hot water
finely chopped fresh parsley, if desired

Heat butter in a heavy saucepan until hot and foamy, but not browned. In a small bowl, whisk or beat egg yolks with lemon juice, salt, and cayenne pepper or hot sauce. Gradually beat in butter, then water. Return mixture to saucepan and beat over very low heat until mixture is slightly thickened. Serve immediately or let stand over warm water for up to 30 minutes. If desired, sprinkle with chopped fresh parsley before serving.

Makes about 2/3 cup of hollandaise sauce. Or you can buy Knorr's or McCormick's Hollandaise sauce.

Crush the 6 raspberries in a small container stain seeds out. Lemon or Orange rind, slice to ¾ to 1" inch long. Dab hollandaise sauce on plate and on top of scallop, place a small amount of raspberry on hollandaise sauce and add rind. You can also add basil for looks.

