



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

<http://www.watgbbq.com/>

SCALLOPS CRURA

From The Virginia BBQ Pirates <http://www.bbq-pirates-va.com/>

Tom & Christy comprise the Virginia BBQ Pirate cooking team. They both enjoy cooking and work year round on their techniques, methods and recipes. They have done well as a team on the regular KCBS meats and also are always in the hunt when it comes to the add-on categories. They were nice enough to share one of their prized seafood recipes. Believe me when I tell you, if you make this as an appetizer, you'd better make plenty, cause the guests are going to be screaming for more!

Ingredients

2/3 Cup Soy Sauce
1/4 Cup Lime Juice
1/4 Cup Lemon Juice
3 Tablespoons Sugar
2 Teaspoons Grated Fresh Ginger (Or dry powdered)
2 Teaspoons Sesame Oil
2 Lbs. Sea Scallops
Canola Oil

Instructions

Mix the first 6 ingredients in a large zip lock bag. Add scallops and marinate 5 to 10 minutes. Meanwhile, heat a small amount of Canola oil in a large skillet until hot but not smoking. Place scallops on a plate and retain the marinade for sauce. Pat scallops dry with paper towels. Sauté scallops without crowding in small batches until just cooked through and golden brown on each side (About 6-8 minutes total). Wipe out pan and add more oil as needed between batches. While the scallops cook, boil marinade in small saucepan stirring frequently until reduced to about 1/3 – it should be thick.

To serve drizzle sauce over scallops!

Note: This marinade is also great with pork medallions. Slice a pork tenderloin into 1 1/2 inch medallions marinate for 20 to 30 minutes and cook the same way to desired doneness.