

Seafood Skewers

By Kathy Loge, Pine River, MN

1/4 c. Olive or Vegetable oil

1/4 c. Chili sauce

2 Garlic cloves-minced

1/2 tsp. Hot pepper sauce

Pepper to taste

16 uncooked large shrimp (about 1/2 lb.),
peeled and deveined

8 Sea scallops (about 1/2 lb)

Hot cooked rice

In a large resealable plastic bag or shallow glass container, combine the first five ingredients. Add shrimp and scallops. Seal or cover and turn to coat. Refrigerate for at least 1 hour. Discard marinade. Place shrimp and scallops on four metal or soaked bamboo skewers. Grill covered, over medium heat for 5 minutes on each side or until shrimp turn pink. Serve over rice. Makes 4 servings.



Recipe
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