

Grilled Scallops with Paprika and Cilantro Salsa

Ingredients

10 sea scallops (large, thawed if frozen)
2 tablespoons olive oil
1/2 teaspoons smoked paprika

Salsa

1/2 bunch cilantro
3 cloves of garlic
1 green onion- minced
1 1/2 teaspoons red wine vinegar
2 teaspoons lemon juice (fresh squeezed)
1 tablespoon olive oil
2 tablespoons water
1/2 teaspoon green Tabasco sauce (or use your favorite hot sauce)
1 pinch salt (or more to taste)

Directions

Preheat gas or charcoal barbecue to high heat (you can only hold your hand there for a second or two.) If using grill pan, sit it on grill and let it heat while you prepare the salsa. If the scallops are large enough they can be cooked directly on the grill. You could also put your scallops on wooden skewers to make them easier to handle on the grill. Remove thawed scallops from refrigerator and pat dry with paper towel. Put scallops on a plate. Combine olive oil and paprika in a small bowl and rub each scallop on both sides with oil/paprika mixture. Let scallops come to room temperature while you prepare salsa. Remove cilantro stems and wash leaves and drain. In food processor with steel blade, chop cilantro, garlic and green onions together until both are finely chopped. Add vinegar, lemon juice, olive oil, water, Tabasco sauce or other hot sauce and salt. Pulse a few times, until mixture is well combined.

Put scallops into heated grill pan or on grill and cook about 3 minutes per side, until scallops are starting to get firm, but are still slightly springy when pressed with a finger. Be very careful not to overcook. Serve scallops immediately with some of the cilantro salsa drizzled over each.

Serve with the 2018 Ten By Ten Fumé Blanc.