

Ginger Citrus Grilled Scallops

<http://butcherblockco.com/blog/grilled-scallops-ginger-citrus-salsa-recipe/>

Recipe courtesy Chef J Whiting

2 pounds of large scallops

Ginger Citrus Salsa:

- Juice of 1 orange
- Juice of 1 lime
- 1 TBS chopped, fresh ginger
- 2 tsp chopped fresh marjoram or oregano
- 2 tsp chopped fresh cilantro
- ½ tsp ground coriander
- ½ tsp sesame oil
- 1 cup finely diced cucumber
- ¼ cup finely diced red onion
- 1 small jalapeno, minced
- salt & pepper to taste

Combine all of the ingredients (except scallops) and mix well. Let this sit for a while- it's better the next day.

Bring your grill up to medium-high, around 600 degrees or so. Make sure that the grill is clean, and once hot, give it a rub down with vegetable oil.

Season your scallops with salt & pepper, and arrange flat side down on the grill. Give them about 2 minutes and flip. Grill about another 90 seconds or so and remove from heat.

Top your Grilled Scallops with the Ginger Citrus Salsa and enjoy!