



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Grilled Seafood with Coconut Corn Sauce

Makes 4 Servings



- 1/2 - 1 pound large Sea Scallops
- 1/2 - 1 pound large Shrimp
- 1 - 15oz can Coconut Milk
- 1 ear fresh Corn, shucked and kernels cut off
- 1 Jalapeño, diced
- 1 small Onion, diced
- 2 cloves Garlic, diced
- 1 Lime, juiced
- Canola Oil



Soak bamboo skewers in water for a minimum of 1 hour to prevent them from catching fire.

In a large sauté pan over medium-high heat, add 2 tablespoons canola oil and the corn kernels. Cook until the corn starts to turn golden brown...about 10 minutes. Next add the onion, jalapeño and garlic, cook for 5 minutes. Add the can of coconut milk and lime juice and simmer for 30 minutes stirring often. After 30 minutes place the coconut sauce in a blender and puree until smooth. Return to the stovetop, season with salt and pepper to taste, cover and keep warm.

Prepare grill for direct high-heat...the seafood cooked directly over the heat source, gas or charcoal.

Lightly coat the seafood with canola oil, season with Pork Rub and place on skewers.

Cook the seafood on the grill over direct high heat for 1 - 4 minutes per side. Cook until the seafood is just firm to the touch. Careful not to overcook as the seafood will be dry and tough. Do not try and turn the seafood too soon or it will stick to the grill.

Remove the seafood from the grill and let rest at room temperature for 2 minutes.

Serve the seafood on a pool of the coconut corn sauce. This goes great with a side of steak...Enjoy!

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