

Bank Kitchen Recipe

JIM'S SUNNY SEAFOOD KABOBS

Prep time: 12 min. Cooking time: 10 min. Servings: 8

Ingredients for kabobs: 1 pound of raw Bay Scallops, 1 pound of extra-large frozen cooked shrimp (peeled, deveined and drained), and 8 ten-inch Bamboo kabob sticks

Note: The aforementioned meats can be purchased separately, and pre-packaged in the deli and freezer sections respectively.

Ingredients for sauce: 3 Tbsp of orange marmalade, 2 Tbsp salted butter, 1/2 cup bottled orange juice, and 2 Tbsp lemon juice

Preparation for kabob: Alternate shrimp and scallops on Bamboo sticks, until stick is filled with desired amount of meat.

Preparation for sauce: Place marmalade, butter, orange juice and lemon juice in a metal saucepan and heat on a stovetop. Stir contents until butter is melted and ingredients are mixed.

Cooking: Spray non-stick cooking spray over gas grill grate surface to be used. **USE CAUTION WHEN SPRAYING OVER FLAME.** Evenly place kabobs over high heat. Allow to cook for 2-3 minutes, then turn. Using the warm orange sauce, baste the shrimp-scallop mixture while still on grill. Allow to cook an additional 1-2 minutes, then turn again. Repeat basting process, making sure to use all of sauce. When meats are golden-brown in appearance remove from grill. Allow to cool.

