

SCALLOP CEVICHE WITH GRILLED CORN

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INGREDIENTS

- 1 LB DAYBOAT SEA SCALLOPS
- ½ LEMON, JUICED
- 1 ORANGE, JUICED
- 3 LIMES, JUICED
- ½ RED ONION, DICED
- 1 JALAPENO, OR SERRANO PEPPER, DICED
- 2 EARS FRESH CORN
- 12 CHERRY TOMATOES, SLICED
- SEA SALT AND FRESHLY GROUND BLACK PEPPER
- FRESH CILANTRO AND SCALLION FOR GARNISH

PREPARATION

1. PAT SCALLOPS DRY AND SET ASIDE. HEAT GRILL TO MEDIUM-HIGH AND PLACE EARS OF CORN ON GRILL, TURNING FREQUENTLY TO SLIGHTLY CHAR EACH SIDE. REMOVE FROM THE GRILL AND SET ASIDE.
2. SLICE THE SCALLOPS INTO SMALL PIECES, EITHER INTO SIXTHS OR EIGHTHS, DEPENDING ON THE SIZE OF THE SCALLOP.
3. IN A MEDIUM BOWL, JUICE THE CITRUS. COMBINE THE JUICE WITH THE RED ONION, JALAPENO OR SERRANO PEPPER, SLICED CHERRY TOMATOES AND SCALLOPS. MIX WELL AND SEASON WITH SALT AND PEPPER.
4. COVER THE BOWL AND REFRIGERATE FOR TWO HOURS OR UNTIL THE SCALLOPS ARE OPAQUE THROUGHOUT.
5. SCOOP THE CEVICHE INTO A SERVING BOWL, GARNISH WITH CHOPPED SCALLIONS AND FRESH CILANTRO, AND SERVE WITH TORTILLA CHIPS!