

Grilled Scallops with Fennel & Orange Salad

Ingredients

- 1 orange
- 1 fennel bulb, stalks discarded, bulb halved, cored, and sliced thin
- 1 Tbsp minced fresh basil
- 2 Tbsp extra-virgin olive oil
- Salt and pepper
- 8 large “dry” sea scallops, tendons removed
- 2 tsp pink peppercorns, crushed

Preparation

1. Cut away peel and pith from orange
2. Quarter orange, then slice crosswise into ¼ inch-thick pieces
3. Toss orange, fennel, basil, and 1 tablespoon oil in bowl and season with salt and pepper to taste; set aside for serving
4. Pat scallops dry with paper towels and thread onto doubled 12 inch metal skewers, 4 scallops per doubled skewer
5. Brush scallops with remaining 1 tablespoon oil and season with peppercorns, salt, and pepper
6. Clean cooking grate, then repeatedly brush grate with well-oiled paper towels until grate is black and glossy, 5-10 times
7. Place scallop skewers on grill and cook (covered if using gas), turning as needed, until lightly charred and centers of scallops are opaque, about 6 minutes
8. Serve with salad

