



## Skewered Scallops with Orange-Sesame Dipping Sauce

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Makes: 18 skewers

---

### Fresh Seafood



18 medium Large Digby Scallops

---

### Ingredients

#### **Sauce**

¼ cup honey  
¼ cup unseasoned rice vinegar  
2 tsp soy sauce  
2 tsp chili-garlic sauce  
1 tsp oriental sesame oil  
1 tsp grated orange peel  
2 tbsp chopped fresh cilantro  
2 tbsp chopped fresh mint  
2 tbsp toasted sesame seeds

#### **Ingredients**

2 tbsp peanut oil  
1 tbsp sesame oil  
1 tbsp chopped fresh cilantro  
1 tbsp chopped fresh mint  
18 6-inch wooden skewers

# Instructions

---

## ***For Sauce***

1. Mix all ingredients except for cilantro, mint & sesame seeds in medium bowl to blend well. (can be prepared 1 day ahead. Cover; chill.) Mix in remaining ingredients. Season orange-sesame sauce with salt and pepper.

## ***For Scallops***

1. Heat peanut oil and sesame oil in heavy large skillet over high heat. Sprinkle scallops with salt and pepper. Add to skillet; sauté until just opaque in center, about 2 minutes per side. Transfer to large bowl. Add mint and cilantro; toss to coat. Thread 1 scallop onto each skewer. Arrange skewers decoratively on platter. Serve with sauce.