

Grilled scallops in papaya with mango sauce

Serves 4

Prep time 15 minutes Marinating time 1.5 hours Cook time 10 minutes

1 large mango peeled and pitted

1 tablespoon olive oil

1 lime, juiced

1-2 teaspoon Ribs Within BBQ Salt www.ribswithin.com (or salt and ground pepper to taste)

16 large sea scallops, cleaned

1 papaya peeled, halved, seeded and cut into 1/2 inch thick 1 tablespoon lemon juice

1 tablespoon granulated sugar

In a food processor combine the mango, olive oil and half of the fresh lime juice and process until smooth. Season with 1-2 tsp Ribs Within BBQ Salt or salt and pepper to taste. Mixture should be tart, add more lime juice if necessary.

In a non aluminum bowl, combine one third cup of the mango puree with the scallops and toss to coat, reserving remaining puree. Refrigerate coated scallops for 1 hour.

Place 4 wooden skewers in water and soak for 30 minutes.

Remove scallops from the refrigerator 15 minutes before grilling.

Meanwhile place the papaya pieces in a bowl and sprinkle with lemon juice and sugar and let stand for 10 minutes

Heat gas grill to high while waiting

Thread scallops onto skewers alternating with papaya pieces. Place the skewers directly on the grill grate.

Cook for 4 minutes per side, turning once or until scallops just opaque.

Transfer to a warmed serving platter or individual plates and brush the kabobs with the reserve mango puree. Serve immediately.