

Broiled Seafood Brochettes with Tandoori Sauce

By Brad Wallace

Serves four

Ingredients:

- 4 scallions, trimmed & minced
- 2 cloves garlic, minced
- 4 T. fresh cilantro, minced
- 1 T. lime zest, grated
- 1 T. fresh ginger, minced
- 1/4 tsp. fresh ground pepper
- 1/8 tsp. ground cumin
- 1/8 tsp. red pepper flakes
- 3 T. olive oil
- 3 T. lime juice
- 1/4 cup Dry Creek Fumé Blanc
- 1/2 cup plain lowfat yogurt
- 16 prawns, peeled & deveined
- 12 sea scallops or cubes of swordfish or lobster medallions
- skewers

Combine all ingredients except prawns and scallops in a mixing bowl. Blend thoroughly and set aside. Start broiler. Skewer fish, starting with a prawn, then a scallop. Continue the process, ending with four prawns and three scallops per skewer. Broil 2 - 3 minutes per side. Remove from broiler. Spoon the Tandoori sauce over the skewers; return to broiler. Cook 2 more minutes.

Serve with Dry Creek Vineyard Fumé Blanc.