

Herb-rubbed Grilled Scallops

(Brenda's Kitchen, September 2008)

This is a recipe I discovered over the summer. It goes great with Clos LaChance Viognier. I used it as an entry appetizer or alongside a salad.

Serves 4

Ingredients:

- 1 teaspoon dried tarragon
- ½ teaspoon dried thyme leaves
- ¾ teaspoon dried oregano
- ¾ teaspoon garlic powder
- ¾ teaspoon fresh ground black pepper
- 1 tablespoon extra-virgin olive oil
- 1 pound sea scallops, rinsed and patted dry
- ¼ teaspoon salt
- Fresh lemon wedges



Directions:

- In shallow dish, cover eight 10-inch bamboo skewers with water and set aside to soak.
- In small bowl combine tarragon, thyme, oregano, garlic powder, pepper and oil.
- Add scallops and toss to coat.
- Cover bowl and refrigerate 2 to 10 hours.
- When ready to cook, preheat gas grill to medium-high or prepare charcoal grill.
- Divide scallops between skewers, threading them through sides.
- Season with salt.
- Grill until scallops are golden brown on both sides and opaque in the center, about 4 minutes per side.
- Serve with lemon wedges.

Clos LaChance Wine Pairing Recommendation:

- Estate Viognier