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Herbed Scallop Kebabs

Prep Time: 20 mins

Cook Time: 12 mins

Total Time: 32 mins

Ingredients

- 3 tablespoon lemon juice
- 1 1/2 tablespoon thyme, fresh, chopped
- 2 teaspoon oil, olive, extra virgin
- 2 teaspoon lemon zest, freshly grated
- 1 teaspoon pepper, black ground, freshly ground
- 1/4 teaspoon salt, or to taste
- 1 1/4 pounds sea scallops, trimmed
- 1 medium lemon, cut into 8 wedges

Preparation

1. Preheat grill to medium-high. Place a fine-mesh nonstick grill topper on grill to heat.
2. Whisk lemon juice, thyme, oil, lemon zest, pepper and salt in a small bowl.
3. Toss scallops with 2 tablespoons of the lemon mixture; reserve the remaining mixture for basting the kebabs. Thread the scallops and the lemon wedges onto four 10-inch-long skewers, placing 6 to 7 scallops and 2 lemon wedges on each skewer.
4. Lightly oil the grill rack. Cook the kebabs, turning from time to time and basting with the reserved lemon mixture, until the scallops are opaque in the center, 8 to 12 minutes. Serve immediately.

