

Here is another example of the many fine summer grilling recipes available in issue #6 of World Wide Recipes EXTRA! Your very own copy is waiting for you at <http://www.worldwiderecipes.com/extra.htm>

Rosemary-Skewered Scallops

1 1/2 - 2 lbs (675 - 900 g) large sea scallops
3 Tbs (45 ml) extra-virgin olive oil
Salt and freshly ground pepper to taste
1/4 cup (60 ml) freshly grated Parmesan cheese
4 - 6 branches of fresh rosemary, each about
6 inches (15 cm) long

Toss the scallops with the olive oil, season them with salt and pepper, and sprinkle them with the Parmesan cheese. Strip the leaves off the rosemary branches, leaving only about 1 inch (2.5 cm) of leaves at the top. Skewer the scallops onto the branches. It may help to form a sharp point on the tips of the branches by cutting them at an angle. Grill directly over hot coals for a total of 5 to 6 minutes, turning them halfway through the grilling time. Serves 4 to 6.

Bon appetit from the Chef at World Wide Recipes