

## Grilled Tequila Scallops with Apricot Rosemary Glaze

MADE IN NAPA VALLEY



### INGREDIENTS:

- 1 lb medium sized scallops, rinsed and patted dry
- 2 limes, squeezed for juice
- 2 oz tequila
- 1 tbsp olive oil
- 1 tsp. Made In Napa Valley Herbed Fish and Shellfish Rub
- 1/4 c Made In Napa Valley's Apricot Rosemary Finishing Sauce
- 4 6" wooden skewers, soaked in water 30 minutes prior to grilling

### DIRECTIONS:

Thread scallops on the skewers so that the scallops will lie flat on the grill. In a large dish marinate skewered scallops in lime juice, tequila, fish and shellfish rub, and olive oil for at least 30 minutes.

To grill: season with salt and pepper and grill over medium heat, 2 minutes each side, or until the scallops start to brown. Brush both sides with the Apricot Rosemary Finishing Sauce before removing from the grill.

Serves 4