



Citrus Pickled Shrimp and Scallops

Featuring Orange olive oil and Chardonnay vinegar

By Ken Smedema

Ingredients:

One pound jumbo 21/25 fresh shell-on shrimp
One pound large sea scallops
Three cloves garlic pressed
The zest of half a lime, lemon, and orange
1/4 cup each of lime, lemon, and orange juice
1/4 cup Chardonnay vinegar
One small bunch Italian parsley chopped
1/4 cup Orange olive oil
One lime, lemon, and orange sliced thin, seeds removed
Salt and pepper
Chili flakes

Directions:

Halve the shrimp from the back. Remove the vein, but keep the shell halves attached to the shrimp. Cut the scallops into two or three rounds depending on their size. Have a large pot of generously salted water simmering. Add the shrimp and let them have a two minute bath. Remove to a shallow bowl. **Continued . . .**



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Directions Continued:

Add the scallops and let them bathe for 30 seconds. Add them to the shrimp bowl with the zest, garlic and juices. Toss, cover, and refrigerate for 2 hours or until seafood turns completely opaque stirring occasionally. Right before serving pour off most of the juices add the oil, citrus slices, and parsley. Taste for salt & pepper and add chili flake to your desired heat level.



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