

Scallop Kabobs with Beets & Prosciutto

Ingredients

Instructions

Fill a large pot with cool water. Add beets; bring to a boil. Reduce heat to simmer; cook until beets are fork tender, but not mushy about 12 minutes. Remove from heat. Let cool slightly; rub away skins with a paper towel. Set aside.

Rinse scallops; pat dry. Wrap scallops in a slice of prosciutto, tucking in a mint leaf or two between the scallop and mint. Thread 3 or 4 scallops, alternating with beet, on each of 8 skewers. Squeeze juice of 1 lemon on all sides of the skewers. Brush gently with some olive oil, and season with salt and pepper.

Arrange skewers, off direct heat, on a medium-hot grill. Grill, rotating skewers and brushing with

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more oil as needed to prevent sticking, until barely cooked through, about 5 minutes. The scallops will finish cooking as they rest. The beets should be soft and slightly charred. Remove from the grill and squeeze with the juice of the remaining lemon.