

Scallop Ceviche Skewers

Yield: 12 skewers

Recipe: from Christmas Entertaining - William Sonoma Kitchens

Source: <https://kitchenculinaire.com/2012/12/day-7-of-the-12-days-of-canapes-skewers-of-scallop-ceviche/>

The scallops need to marinate in the lime juice for at least 3 hours and up to 12 hours. So you need to do a bit of pre-planning with this recipe.



1 1/4 pounds sea scallops, thawed if frozen
1/4 cup fresh cilantro, finely chopped
1 jalapeño pepper, seeded and finely diced
1/2 teaspoon sea salt
1 teaspoon fresh ginger, peeled and grated
1 lime, zested
1/2 cup fresh lime juice

1 tablespoon EVOO
1 1/2 tablespoons red onion, minced
1 roma tomato, seeded and finely chopped
1 lime, sliced for garnish
cilantro, for garnish
12 (4-inch) skewers

1) Dry the scallops and cut the scallop into four pieces. Place the pieces of scallop in a single layer in a shallow glass dish. Sprinkle with the minced cilantro, 1 tablespoon of the diced jalapeno, salt, ginger and lime zest.

2) Pour the lime juice over the scallops and mix gently to ensure that all of the scallops are coated in the mixture. The scallops should be covered by the juice. Cover with plastic wrap and refrigerate for at least 3 hours and up to 12 hours before serving, turning occasionally.

3) About 30 minutes before serving thread the scallop pieces onto the wooden skewers, using 3 to 4 pieces per skewer.

4) Arrange skewers on a platter, lined with cilantro if desired, and top with the remaining chile, onion and tomato. Garnish with slices of lime and serve.