

SCALLOPS AND SHRIMP WITH SALSA VERDE

SERVES 8

Cornelia Hoover

Combine marinade ingredients. Add scallops and shrimp. Cover and chill.

Place all the ingredients for the Salsa Verde in a food processor, except the olive oil and red onion. Pulse until the mixture is roughly chopped. Slowly add the oil until it is incorporated. Scrape into a bowl and add the red onion.

Bring scallops and shrimp to room temperature, approx 10–15 min. Grill scallops and shrimp approx 2–3 min each side, basting with olive oil. Transfer to serving dish.

Squeeze lemon juice over scallops and shrimp. Serve with salsa verde.

DEEDEE'S NOTES:

- Shrimp and scallops may be marinated earlier in the day or 1 day in advance. Cover and chill.
- Salsa Verde may be prepared 2–3 days in advance. Cover and chill.

INGREDIENTS

24 king scallops, shelled
1½ lbs 21–30 ct shrimp, peeled,
deveined
1 lemon, halved

MARINADE

8 10-inch rosemary sprigs
¼ cup olive oil
Juice of 1 lemon

SALSA VERDE

1 lg bunch Italian parsley
1 lg bunch basil leaves
10–15 mint leaves
2 garlic cloves, peeled
2 anchovies or 2 tsp anchovy
paste
2 tbsp capers, rinsed
3 tbsp red wine vinegar
1 tsp Dijon mustard
Salt and pepper
¾ cup olive oil
1 sm red onion, finely diced

Our good friend Cornelia Hoover is a great cook and lovely hostess. The Hoovers' home, with its beautiful patio garden, is one of our favorite spots in Charlotte. We would always choose Chez Hoover over any restaurant!