

Grilled Asian Scallops with Kimchi

Servings: 2

INGREDIENTS

- 2 c Napa cabbage, shredded
- 1/4 c kosher salt
- 1/2 c rice vinegar
- 1 T sugar
- 2 T hot chili paste
- 1 ea fresh ginger, 1-in piece, grated
- 2 ea garlic, finely chopped
- 2 ea scallions, finely sliced
- 3/4 lb sea scallops, cleaned and dry
- 2 oz vegetable oil
- 2 T fresh coriander, minced
- 1 c Chef's Line™ Korean barbecue sauce

PREPARATION

Place cabbage into colander, add salt and mix well. Place over bowl and let drain, covered, until wilted, about 2 hours. In large bowl, combine vinegar and sugar; stir to dissolve. Add chili paste, ginger, garlic and scallions; stir. Rinse salt off cabbage. Dry well and add to vinegar mixture; stir well to combine. Put into sterilized glass jar and pack cabbage down; add enough water to cover. Close jar and refrigerate for at least 4 hours. This is spicy and gets spicier the longer it sits; add or subtract chili paste to your taste.

Brush scallops with oil. Heat grill pan over high



heat until hot and begins to smoke. Grill scallops, for 5 minutes on each side, or until cooked through. Whisk coriander into barbecue sauce, place kimchi on center of plate, arrange the scallops next to kimchi and drizzle sauce over scallops. Serve immediately.

