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# KITCHEN CONNAISSEUR

## *Cajun Spiced Shrimp & Scallop Kebabs*



Makes approximately 8 kebabs

### *ingredients*

<b>1/4 cup</b>	<b><i>Roasted Garlic Olive Oil</i></b>
<b>1/4</b>	<b><i>Cajun Spice Sauce</i></b>
<b>1/4 cup</b>	Orange juice - freshly squeezed
<b>1 tsp</b>	<b><i>Rub for BBQ</i></b>
<b>To taste</b>	Salt - preferably fleur de sel
<b>To taste</b>	Pepper - freshly ground
<b>1 pound</b>	Shrimp- fresh, 16/20count, shelled and deveined
<b>1 pound</b>	Scallops – fresh, 20/30 count, rinsed
<b>2 Tbsp</b>	<b><i>Rub for BBQ</i></b>
<b>2 whole</b>	Oranges- fresh, unpeeled, each orange cut into 6 wedges
<b>1 whole</b>	Red Onion- cut into 1”-2” chunks
<b>1 whole</b>	Yellow Pepper- fresh, cut into 1”-2” pieces
<b>1 whole</b>	Red Pepper- fresh, cut into 1”-2” pieces
<b>1/4 cup</b>	<b><i>Cajun Spice Sauce</i></b>
<b>To serve</b>	<b><i>Aromatic Jasmine Rice</i></b>

### *instructions*

#### **Method:**

1. Whisk the first 6 ingredients together. Toss in the shrimp and scallops, cover and marinate in the refrigerator for 2-3 hours.
2. One hour before cooking time, remove the seafood from the fridge. Drain and discard the marinade.
3. Place the Rub for Barbecue on large plate or sheet of wax paper. Dredge the seafood and oranges through the spice blend. Using kebab grill baskets or skewers, place or thread the shrimp, scallops, vegetables and fruit, in an alternate arrangement. Brush the Cajun Spice Sauce on the kebabs, including the meat, fruit and vegetables.

4. Preheat the barbecue or grill to high heat. Place the kebabs on the preheated grill or under a hot broiler, for approximately 5-8 minutes, basting with the Cajun Spice Sauce and turning often.

5. Remove the kebabs from the grill and serve immediately.

***Serving Suggestion:*** Remove contents from the basket or skewer. Attractively place the meat, vegetables and fruit on a bed of Jasmine Rice.