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# CONNAISSÉUR

## *Cajun Spiced Shrimp and Scallop Kebabs, Tasting Style*



*Makes approximately 16 - 20 Tasting Party kebabs.*

Here are some general tips on choosing and preparing meat, fish or seafood for shish kebabs:

- wash all meats and seafood and pat dry before skewering or placing in a basket
- if you have time marinate the meat
- soak the skewers in water for one hour before cooking, to prevent burning
- meats should be cut in 1 to 2 inch cubes for quick and even cooking
- fatty meats can be cooked at a higher temperature and lean meats will need a longer time at lower heat
- choose firm meat, fish or seafood, such as: salmon, tuna, mahi mahi and shell fish

### *ingredients*

|                 |  |
|-----------------|--|
| <b>1/4 cup</b>  | <b>Roasted Garlic Olive Oil</b>                          |
| <b>1/4 cup</b>  | <b>Cajun Spice Sauce</b>                                 |
| <b>1/4 cup</b>  | Orange juice - freshly squeezed                          |
| <b>1 tsp</b>    | <b>Rub for BBQ</b>                                       |
| <b>To taste</b> | Salt - preferably fleur de sel                           |
| <b>To taste</b> | Pepper - freshly ground                                  |
| <b>1 pound</b>  | Shrimp - fresh, 16/20 count, shelled and deveined        |
| <b>1 pound</b>  | Scallops - fresh, 20/30 count, rinsed                    |
| <b>2 Tbsp</b>   | <b>Rub for BBQ</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>Cajun Spice Sauce</b>                                 |

### *instructions*

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 skewers, thread the shrimp, scallops, vegetables and fruit in an alternate arrangement. Brush the Cajun Spice Sauce on the kebabs, including the seafood,

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.

***Tasting Party Serving Suggestion:*** *To create a sturdy base, place a piece of foam or water soaked floral oasis in a serving dish. Attractively insert the flat ends of the skewers into the base and allow guests to serve themselves.*