



Chilled Shrimp & Scallops in Spicy Tomatillo Sauce

PAIRS WONDERFULLY WITH A BOTTLE OF OUR CRANKCASE

This amazing recipe tosses cooked shrimp and raw bay scallops in Key lime juice and serves them in cold habanero-tomatillo sauce. A raw vegetable garnish completes the summery appetizer.



½ lb. tomatillos, husks removed
2 habanero chiles,
stemmed and seeded
1 tsp. dried oregano
1 large garlic clove
¼ cup olive oil, divided
Kosher salt
14 oz. peeled raw large shrimp, butterflied
6 oz. dry-packed bay scallops
¼ cup fresh Key lime juice (from 8 to 9 Key
limes)
4 radishes, thinly sliced
½ small English cucumber or 1 large husked
tomatillo, thinly sliced

1 cup loosely packed fresh cilantro leaves, roughly chopped

1. Process tomatillos in a blender until smooth. about 1 minute. Pour through a fine wire-mesh strainer into a bowl. Discard solids.
2. Return strained tomatillo juice to blender: add habaneros and oregano. Process until smooth. Transfer to a small bowl and set aside.
3. Cook garlic and 2 tablespoons olive oil in a small saucepan over medium-high, swirling occasionally. until garlic is golden, about 3 minutes and 30 seconds. Remove from heat. and let cool 15 minutes. Remove and discard garlic clove. Add garlic oil and remaining 2 tablespoons olive oil to tomatillo mixture: stir to combine. Stir in salt to taste. Chill until ready to use.



4. Cook shrimp in a pot of boiling water until just done and pink. about 3 minutes; rinse immediately under cold water. Stir together shrimp, scallops, Key lime juice. and salt to taste in a large bowl. Cover and chill 30 minutes or up to 2 hours.
5. To serve. divide tomatillo· habanero sauce evenly among 4 shallow bowls; arrange shrimp mixture on top. Garnish with radishes, cucumber. and cilantro.