

Hors d'oeuvres - Scallop - Shrimp Kabobs

Ray Harder - Valley Forge, PA

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Servings: 10

1 1/2 pounds scallops
1 can (6 ounce) button mushrooms, drained
3 tablespoons salad oil
3 tablespoons soy sauce
3 tablespoons lemon juice
3 tablespoons snipped parsley
3/4 teaspoon salt
dash pepper
18 slices bacon
1 1/2 pounds shelled shrimp
1 can (20 ounce) pineapple chunks, drained
green pepper chunks
melted butter

Preparation Time: 45 minutes

Cook Time: 15 minutes

Place the scallops and mushrooms in a shallow two quart glass dish.

In a bowl, combine the oil, soy sauce, lemon juice, parsley, salt and pepper. Pour over the scallops and mushrooms. Cover.

Refrigerate for 30 minutes, turning once.

In a skillet, partially fry the bacon. Drain and cut the slices in half.

On skewers, alternate the mushrooms, scallops, bacon, shrimp, pineapple and green peppers.

To grill the kebabs: Cook four inches from medium heat for 6 to 8 minutes on each side, turning once and basting with butter.

Per Serving (excluding unknown items): 167 Calories; 10g Fat (55.9% calories from fat); 15g Protein; 3g Carbohydrate; trace Dietary Fiber; 32mg Cholesterol; 760mg Sodium. Exchanges: 2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat.