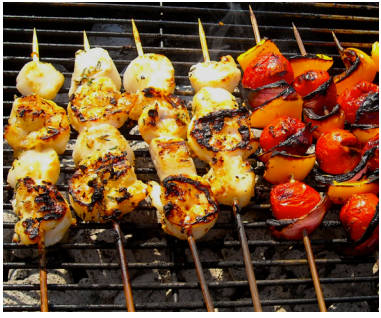


SEAFOOD GRILLING SERIES

# *Seafood Kabobs & Citrus Couscous*



## INGREDIENTS:

### SEAFOOD KABOBS

1/2 Teaspoon Salt  
1/2 Teaspoon White Pepper  
9 Uncooked Large Shrimp,  
Peeled and Deveined  
10 Sea Scallops

### CITRUS COUSCOUS

1 1/4 Cup of Water  
Finely Grated Zest of 1 Orange  
Finely Grated Zest of 1 Lemon  
Plus Juice of 1/2 Lemon  
Finely Grated Zest of 1 Lime  
4 Teaspoons Olive Oil  
1 Cup Instant Couscous  
Salt and Freshly Ground Pepper

## DIRECTIONS:

### SEAFOOD KABOBS

1. On six metal or soaked wooden skewers, alternately thread the shrimp, scallops and sprinkle with salt and pepper.
2. Grill over medium heat for 4-5 minutes on each side or until shrimp turn pink and scallops are firm and opaque.

### CITRUS COUSCOUS

1. In a saucepan, bring water to a boil.
2. Add salt and stir. Add couscous and remove from heat and allow to sit for about 5 minutes.
3. Add the citrus zest and citrus juices mix with the couscous. Couscous should be light and fluffy, not gummy. Be sure to allow the couscous to absorb the water.