



serves 4 | prep 5 minutes | cook 10–15 minutes

SEAFOOD BROCHETTES

4 live scallops, shucked and cleaned
4 baby squid, cleaned
4 raw jumbo shrimp, in their shells
4 white mushrooms
4 cherry tomatoes
4 baby corn (optional)
2 tbsp vegetable oil, for basting
few flat-leaf parsley sprigs, to garnish
buttered rice, to serve

Select skewers that will fit on your griddle.

If using wooden skewers, soak them in water for 30 minutes before using to prevent burning.

Preheat the griddle over medium heat.

Meanwhile, thread several pieces of all 3 types of seafood and the vegetables alternately onto each skewer.

Put the kabobs on the griddle and cook, turning frequently and basting occasionally with oil, for 5–10 minutes, or until the fish is firm and the vegetables are tender. Be careful ~~not to overcook the squid, or it will be tough~~

Remove the kabobs from the griddle and transfer to individual serving plates. Garnish with parsley and serve with buttered rice.

