

SKEWERED SHRIMP & SCALLOPS

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

1/2 lb small scallops

1 large AVOCADO (this recipe's secret)

Lemon juice equal to about the juice of 1 lemon

3 TBS olive oil

1/2 lb cooked large prawns

1/2 C mayo

1/2 C sour cream

2 TBS VODKA or substitute lemon juice for VODKA (another of his recipe's secrets)

DIRECTIONS:

Broil scallops in baking dish with lemon juice and olive oil. Do NOT overcook (no more than 5 minutes per side). Cool. Cut peeled AVOCADO in chunks for skewering. Coat AVOCADO well with lemon juice. Lace cooked shrimp, scallops & AVOCADO alternately on skewers. Mix mayo, sour cream & VODKA together - spoon into small bowl. Serve this dipping sauce with the skewers. (If you prefer not to use VODKA, use lemon juice in its place)