

**Lisa Dutz's Grilled Scallop and Shrimp Skewers
with Prosciutto and Fresh Herbs**

1 Cup Olive Oil
1 Cup Fresh Lemon Juice
½ Cup Phelps Creek Hellfire White Wine
2 Tablespoons Fresh Parsley, chopped
2 Tablespoons Fresh Thyme Leaves, chopped
2 Tablespoons grated Lemon Peel
2 Tablespoons freshly ground Pepper

Combine all ingredients in a Ziploc bag and shake well to combine.

16 Sea Scallops
8 Thin Prosciutto Slices, halved lengthwise (you can substitute thin bacon)
16 Large Shrimp, peeled, carefully deveined (don't cut too deep), tails on

8 Pearl Onions, peeled
9 Large Mushrooms (Crimini or similar)
1 Medium Red Bell Peppers, quartered and seeded
1 Medium Yellow Bell Peppers, quartered and seeded
1 Medium Green Bell Pepper, quartered and seeded

May also include:

8 Small Pattypan Squash, trimmed
2 Long Japanese Eggplant, cut crosswise into 8 pieces

Wrap each scallop with prosciutto and secure with toothpicks. Add shrimp and prosciutto wrapped scallops to bag of marinade.

If using squash, pre-cook in boiling, salted water until just beginning to soften in the center (about 6 minutes). Transfer to a colander using a slotted spoon.

Add pearl onions to squash cooking water and cook until they begin to soften (about 5 minutes). Drain thoroughly.

Add all vegetables to bag of marinade with seafood. Press all air out of bag and marinate in refrigerator 2 hours, turning occasionally.

When grill is ready (hot and rack oiled), remove vegetables and seafood from marinade and drain in colander, reserving marinade. Bring marinade to boil for two minutes in saucepan. While it is cooking, alternate scallops and metal or pre-soaked wood skewers; alternate vegetables on separate skewers. Grill skewered seafood and vegetables until seafood just turns opaque and vegetables begin to brown, basting with boiled marinade occasionally (about 12 minutes for vegetables) and turning once.

Serve immediately to 8 people with rice, a simple garden salad, and more Hellfire or Phelps Creek Rose.