



Grilled Sea Scallop & Orange Spiedini Over Saffron Couscous with Pine Nuts and Currants

Pairs with Mirassou® California Pinot Grigio

For the couscous:

3 cups water or vegetable stock
Pinch saffron
1 teaspoon coarse kosher salt
1 1/2 cups/10 ounces couscous
1/2 medium red onion, finely diced
1/3 cup dried currants
1/3 cup pine nuts, toasted
Zest of 1 Valencia orange, minced
Juice of 1 Valencia orange
1 tablespoon chopped fresh Italian parsley
1 tablespoon chopped fresh mint
1 tablespoon chopped fresh cilantro
2/3 cup extra virgin olive oil
Salt and freshly ground black pepper to taste

For the spiedini:

4 metal skewers, or 12" bamboo skewers
8 to 12 fresh dry-packed sea scallops
3 Valencia oranges, or blood oranges in season
Extra virgin olive oil as needed
Salt and freshly ground black pepper to taste



To prepare the couscous:

Bring the water or vegetable stock, saffron and 1 teaspoon kosher salt to a rapid boil over a high burner. Put the couscous in a stainless or heatproof mixing bowl. Add the boiling saffron broth to the dry couscous, stir once with a wooden spoon, and cover with plastic wrap. Allow the couscous to sit for 8 minutes, then fluff with a fork and set aside.

In a separate bowl, combine the red onion, currants, pine nuts, orange zest, orange juice, parsley, mint and cilantro. Whisk in the olive oil. Pour the dressing over the couscous and toss well to combine. Season well with salt and freshly ground black pepper to taste, and arrange the couscous on a platter or shallow bowl. Set aside at room temperature.

To prepare the scallops:

Preheat a charcoal or gas grill. If using bamboo skewers, soak them in water for 20 minutes. Pull the small side muscles from the scallops and discard. Slice the oranges into disks, approximately the same width as the scallops. Skewer the scallops and orange disks from edge to edge, creating a row of flat circles on the skewer. Brush with olive oil and season with salt and black pepper. Grill for 3 to 5 minutes per side, or until the scallops are just cooked through. Remove the skewers from the grill and arrange over the couscous. Serve with a drizzle of extra virgin olive oil.

Serves 4