

Spicy Sea Scallops

8 large sea scallops
2 Chipotle peppers
2 tablespoons chopped fresh cilantro
2 tablespoons lime juice
1 tablespoon honey
1/4 cup Tennessee Gourmet™ Salad Dressing Plus
1/4 teaspoon kosher salt
1/4 teaspoon black pepper
2 tablespoons adobo sauce

Note: Chipotle peppers in adobo sauce is available in most supermarkets. The sauce is made from ground chilies, vinegar, and herbs.

Combine Chipotle peppers, cilantro, lime, honey, Tennessee Gourmet™ Salad Dressing Plus, salt, pepper, and adobo sauce in a medium bowl. Add scallops and coat well.

Grill or broil scallops 2 to 3 minutes per side, basting with sauce.