

## Grilled Scallops and Persimmon with Dill-Infused Avocado Oil

Grilled sea scallops, papaya and persimmon are finished with a tropical-flavored avocado oil accented with dill, coriander and lime.

Prep Time: 15 minutes

Refrigerate: 30 minutes

Cook Time: 10 minutes

1/4 cup avocado oil

1/2 teaspoon **McCormick® Gourmet Collection™ Dill Weed**

1 tablespoon lime juice

1 tablespoon agave nectar or honey

1 teaspoon **McCormick® Gourmet Collection™ Coriander Seed**, coarsely crushed

3/4 teaspoon **McCormick® Gourmet Collection™ Sicilian Sea Salt**

1/2 teaspoon **McCormick® Gourmet Collection™ Coarse Grind Black Pepper**

1/4 teaspoon **McCormick® Gourmet Collection™ Ground Ginger**

1 pound large sea scallops (about 12)

1 large papaya, peeled, seeded and cut into 8 (2x1-inch) pieces

1 Fuyu persimmon, cut into 8 wedges or 1 large ripe mango, peeled and cut into 8 (2x1-inch) pieces

1. Heat oil in small saucepan on medium-low heat. Add dill weed; cook and stir 1 minute or until fragrant. Cool slightly. Stir in lime juice, agave nectar, coriander seed, sea salt, pepper and ginger until well mixed. Reserve 3 tablespoons oil mixture for serving with the skewers.
2. Drizzle remaining oil mixture over scallops and fruit in large bowl. Toss gently to coat well. Cover. Refrigerate 30 minutes. Alternately thread 3 scallops and 2 each papaya and persimmon pieces onto each double skewer.
3. Grill over medium heat 8 to 10 minutes or until scallops are opaque and fruit is lightly browned, turning once. Drizzle skewers with reserved oil mixture to serve.

Makes 4 servings.

**Test Kitchen Tip:** If using wooden skewers, soak in water for at least 30 minutes to prevent burning.

**Nutritional Information Per Serving:** 338 Calories, Fat 18g, Protein 19g, Carbohydrates 25g, Cholesterol 36mg, Sodium 561mg, Fiber 4g