

## TROPICAL GRILLED SHRIMP AND SCALLOPS

### Ingredients

½ Cup Orange apricot marmalade  
2 tablespoons fresh lime juice  
1 tablespoon Kikkoman Lite soy sauce  
½ teaspoon Frenchs yellow mustard  
1 tablespoon fresh ginger peeled and minced  
2 cloves garlic minced  
1/8 teaspoon McCormick ground turmeric  
¼ teaspoon black pepper  
6 jumbo scallops rinsed and patted dry  
12 peeled and deveined shrimp  
1 16 ounce package fresh cut sweet gold pineapple chunks  
Cooking spray

### Directions:

Combine marmalade, lime juice, soy sauce, mustard, ginger, garlic, turmeric, and pepper. Stir together until smooth. Use about half of the mixture to coat the scallops, shrimp, and pineapple and reserve the remaining marinade. Marinate food in an airtight container overnight. Lightly coat a grill pan or broiler pan with cooking spray. Heat pan over medium high heat and add seafood and pineapple. Cook for approximately 6 minutes total, until shrimp are pink and scallops are tender and white throughout. Halfway through cooking, brush remaining marinade onto food and turn. Brush any remaining marinade on the food and serve immediately.

Credit: Gelson's Market