



Veracruz Scallops with Cool Green Chile Sauce

Serves: 4 to 6

Prep time: 20 minutes

Grilling time: 7 to 11 minutes

Sauce

3 long Anaheim chile peppers

3 scallions, root ends discarded, all the rest roughly chopped

1/4 cup lightly packed fresh cilantro leaves and tender stems

1 small garlic clove

1/2 cup sour cream

1/2 cup mayonnaise

Grated zest and juice of 1 lime

1/4 teaspoon kosher salt

Rub

1 teaspoon pure chile powder

1 teaspoon paprika

1 teaspoon kosher salt

1/2 teaspoon ground cumin

1/2 teaspoon dried oregano

1/4 teaspoon ground black pepper

24 large scallops, about 1-1/2 ounces each

Vegetable oil

Grated zest and juice of 1 lime

1. Prepare the grill for direct cooking over high heat (450° to 550°F).
2. Brush the cooking grates clean. Grill the chile peppers over **direct high heat**, with the lid open, until they are blackened and blistered in spots all over, 3 to 5 minutes, turning occasionally. Remove the chiles from the grill. When cool enough to handle, remove and discard the stem ends. Using a sharp knife, scrape off and discard nearly all the blacked skins. Roughly chop the remaining parts of the chiles and drop them into a food processor or blender. Add the scallions, cilantro, and garlic. Process to make a coarse paste, scraping down the sides once or twice. Add the remaining sauce ingredients and process for a minute or two, to create a smooth sauce. If it seems too thick, add a little water and adjust the seasonings.
3. In a small bowl mix the rub ingredients.
4. Rinse the scallops under cold water and remove the small, tough muscle that might be left on each one. Place the scallops in a large bowl and add enough oil to coat them lightly. Add the rub, lime zest, and lime juice. Mix well to coat the scallops evenly.
5. Grill the scallops over **direct high heat**, with the lid closed as much as possible, until slightly firm on the surface and opaque in the center (check one by cutting it open), 4 to 6 minutes, turning once. Remove from the grill and serve warm with the sauce.