



# IRONWOOD

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## GRILLE

### Shrimp and scallop

- 2 jumbo shrimp peeled and deveined
- 2 jumbo scallops cleaned
- 1 bamboo skewer
- 1 tbs olive oil

Place shrimp and scallop on the bamboo stick

Take a 12 inch sauté pan and place olive oil in it, turn the flame on high, once the oil is hot place the bamboosed shrimp and scallops in the pan and cook for 4 minutes on each side. After cooking the shrimp let it rest for 3 minutes.

### Asian Veg

- 1 head of Napa cabbage
- 1 red onion
- 1 red bell pepper
- 1 green bell pepper
- ¼ cup sesame oil

Julienne all the vegetables, once julienned sauté in sesame oil. Cook ingredients until the peppers are soft. Once the peppers are soft put the ingredients into a bowl and cover with aluminum foil to keep warm. Set aside until scallops are finished cooking.

### Ponzu sauce

- 1 cup of soy sauce
- 1 cup of orange juice
- 1 tsp fresh ginger minced
- 2 shallots minced
- 2 cloves of whole garlic
- ¼ cup of sugar

Place all ingredients into a sauce pot and reduce until the liquid coats the back of a spoon. Strain through a fine mesh china cap and rest on stove until dinner.

### For plating

Take 2oz of the vegetables and place them in the center of a 10 inch plate. Place the shrimp and scallops on top, once you have done this pour one ounce of the sauce on top