

GINGER SCALLOPS WITH STIR-FRIED BROCCOLI RABE

For marinade

2 tablespoons cornstarch

1/3 cup water

1/3 cup soy sauce

1/3 cup Chinese rice wine* or sake
(Japanese rice wine)

3 tablespoons sugar

1 1/2 tablespoons minced peeled
fresh gingerroot

1/2 teaspoon dried hot red pepper
flakes

1 1/2 pounds sea scallops

1 pound broccoli rabe (1 bunch),
hollow or coarse stems
discarded, stalks and leaves cut
diagonally into 1 1/2-inch sections

six 10-inch bamboo skewers,
soaked in water to cover 1 hour

1 tablespoon vegetable oil

2 red bell peppers, cut into thin
strips

1/3 cup water

*available at Asian markets

Make marinade:

In a small saucepan stir cornstarch into water to dissolve and stir in remaining marinade ingredients. Bring mixture to a boil, whisking constantly, and simmer, whisking, 1 minute. Cool marinade 5 minutes.

Remove tough muscle from side of each scallop if necessary. Rinse scallops and drain. In a bowl toss scallops with half of marinade and chill, covered, at least 1 hour or overnight. Reserve remaining marinade.

Wash broccoli rabe and drain well in a colander.

Prepare grill.

Thread scallops, flat sides down, onto bamboo skewers and grill on an oiled rack set about 5 inches over glowing coals, turning once, until just cooked through, 3 to 4 minutes on each side. (Alternatively, broil scallops in a foil-lined shallow baking pan about 3 inches from heat.)

Heat a wok or deep 12-inch skillet over high heat until hot and add oil. Heat oil until it begins to smoke and stir-fry bell peppers 1 minute. Add broccoli rabe and stir-fry until wilted slightly and bright green, about 1 minute. Add water and cook, covered tightly, until greens

are tender, 2 to 3 minutes. Add reserved marinade and cook, stirring, until vegetables are coated well and sauce is thickened. Transfer vegetables to a platter and top with scallops. Serves 6.