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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

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## Sea Scallops in Sweet Chile Sauce

*From Martin Yan, Quick and Easy*

2 Tablespoons fresh lime juice  
1 Tablespoon fish sauce  
1 teaspoon grated ginger  
1 pound sea scallops  
2 Tablespoons vegetable oil  
½ cup sweet chile sauce  
4 Tablespoons chicken broth  
¼ cup chopped fresh cilantro

1. Combine lime juice, fish sauce, and ginger in a medium bowl, mixing well. Add the scallops, stirring to coat evenly. Let stand for 10 minutes, then drain and pat dry with paper towels.
2. Heat a large non-stick skillet over medium-high heat, then add the oil and swirl to cover the entire pan. When the oil is hot, add the scallops and pan-fry until golden-brown, about 2 minutes on each side.
3. Meanwhile, combine sweet chile sauce and broth in a small saucepan. Simmer over medium-high heat until the sauce thickens slightly, about 2 minutes. Transfer scallops to a serving plate, drizzle with the chile sauce, and garnish with cilantro or other fresh herbs.

The recipe makes 2-3 portions. Serve with rice and fresh vegetables, and a crisp white wine.

Tips: Don't marinate for more than 10 minutes, as the acidic lime juice will start to "cook" the scallops, making them mushy when heated. Also, note that you want Asian-style sweet chile sauce, not Mexican-style hot chile sauce.



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