

Kaffir Lime Scallop Purse, Sour Garlic Sauce

These are fun hors d'oeuvres that are easy to make. The sauce lasts forever and is great on many foods. Especially leftover grilled meats pulled from the fridge after returning home from a late night out.

- 16 ea. Sea scallops, size 10/20, very fresh and patted dry
- 1-2 Tbs Sweet soy sauce (Kecap Manis)
- 5-6 ea. Kaffir lime leaves, center stem removed, VERY finely julienned
- 2 ea. Thai chilis, sliced very thinly into rings (or more if you dare)
- 32 ea. Large cilantro leaves

Salt and pepper

1 package of spring roll wrappers

16 little pieces of butcher twine

Sour Garlic Sauce

- 16 ea. Soft lettuce leaves

1. **Very lightly** brush the scallops with sweet soy. Sprinkle on all sides with kaffir lime threads. Sprinkle scallops on all sides with sliced chilis.
2. Place a cilantro leaf on either face of each scallop.
3. Lay out a sheet of spring roll wrapper. Cut into four equal squares. Place scallop in the center of each square. Very lightly brush exposed edges with water. Pull the corners of each square up over the center, twist slightly, and tie with twine. Repeat until all scallops are wrapped. If the scallops are large, you may need to use one sheet per scallop and trim it down to the appropriately sized square.
4. Bake in 425° for 10 minutes on a lightly oiled sheet pan or until wrapper is brown and scallop firm to the touch. Remove thread before serving. Serve with leaves to wrap the package and sauce to dip.

Sour Garlic Sauce

- 1 cup white vinegar
- ½ cup granulated sugar
- 1-2 ea. Red chilis, minced finely
- 6 clove garlic, sliced Godfather-thin
- ½ tsp. salt

1. Combine all vinegar and sugar in a heavy saucepan and bring to a boil.
2. Reduce slowly to approximately ¾ cup. Add chilis, garlic, and salt. Cook until garlic is softer.
3. Remove from heat and allow to cool before serving