



Gunther's Gourmet Seafood Martinis

Yield: 6 portions

Ingredients:

- 6 each - Little Neck Clams - washed thoroughly
- 6 each - Jumbo Scallops - remove side muscle
- 12 each - Shrimp - 21-25 count in size - peeled and deveined
- 6 wedges - Lemon
- To Taste - Old Bay
- Parsley for Garnish
- 9 ounces - Gunther's Gourmet Crab Salsa
- 6 each - Martini Glasses



Method:

1. In a covered pot, steam the well cleaned mussels for 2 to 2 1/2 minutes or until the shells open and the flesh is firm yet springy to the touch. Chill immediately.
2. Replace the water and steam the clams for 2 to 2 1/2 minutes or until the shells open and the clams are firm yet springy to the touch. Chill immediately.
3. Replace the water and steam the shrimp for 1 to 1 1/2 minutes or until cooked through. Chill immediately.
4. Lightly oil the scallops with olive oil and season with salt and pepper. In a very hot saute pan, sear on both sides for 1 1/2 to 2 1/2 minutes (depending on their size) per side or until they are golden brown and cooked through. They should be firm yet springy to the touch. Chill immediately.
5. In a clean martini glass, spoon in 1 1/2 ounces of Gunther's Gourmet Crab Salsa. Arrange the chilled mussels, clams, scallops and shrimp. (see picture)
6. Garnish with a sprig of parsley and then dip the lemon wedge into some Old Bay and top off your Seafood Martini.

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