

School of Cooking

Martin's

Seafood Lau Lau

Chef Greg Beachey

May 28, 2008

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Ingredients

2 pieces Scallop

3 ounces Fish

3 pieces Shrimp

Sauce:

1 teaspoon Sherry Wine

1 teaspoon Worcestershire sauce

1/2 Kumquat Skin

1/2 juice of lemon

2 teaspoons Mayonnaise

Pinch Green Onions

Pinch Ginger, minced

1/2 teaspoon Fish Boullion

Salt and Pepper, to taste

Wrap:

3 pieces Romaine lettuce

2 pieces Ti Leaves (or foil)

Instructions

Mix sauce ingredients in a bowl. Add scallops, fish and shrimp. Add salt and pepper. Wrap mixture in romaine leaves. Make one pouch for each serving. Wrap pouches in ti leaves. Steam for 12-15 minutes.