

Grilled Scallops With Peaches, Corn and Tomatoes

By **Mark Bittman**

Time 20 minutes

Rating ★★☆☆☆ (393)



Sam Kaplan for The New York Times. Food stylist: Suzanne Lenzer.

The easiest hot-weather supper, this salad benefits from peak-summer ingredients, which need very little prep. You can throw the corn cobs and halved peaches directly on the grill, but if your scallops are small enough to fall through the grates, you should skewer them onto metal skewers or wooden skewers that have been soaked in water. The only thing worse than losing a sweet, meaty scallop into the fire would be overcooking it, so be sure to remove the scallops from the grill before they're fully opaque.

INGREDIENTS

Yield: 4 servings

Olive oil, as needed

2 ears corn

2 peaches, halved and pitted

Salt and pepper

8 large scallops

1 cup chopped fresh tomatoes

Chopped parsley, basil or chives

PREPARATION

Step 1

Heat a charcoal or gas grill until very hot. Brush the grill grate with a little oil and put it 3 or 4 inches from the heat.

Step 2

Brush the corn and peaches with the oil, season with salt and pepper and grill until lightly browned all over. Strip the corn kernels off the cobs and chop the peaches; transfer to a large bowl.

Step 3

Brush the scallops with oil, sprinkle with salt and pepper and grill until they're brown and release easily from the grill, 2 to 3 minutes per side. Take the scallops off the grill before the interior becomes totally opaque.

Step 4

Halve the scallops and add them to the bowl along with the tomatoes and herbs. Drizzle with oil, season with salt and pepper