

Sweet & Smoky Kabobs

Ingredients

2 lbs Meaty Fish: Try Salmon, Swordfish, Mahi Mahi, Tuna, or even Shrimp	1 1/2 tsp smoked paprika 1 tsp chili powder Salt & pepper
12 metal or bamboo skewers	2 medium Zucchini, cut into 1/4 inch thick slices
2 tbsp packed dark brown sugar	

Directions

If using bamboo skewers, soak skewers in hot water at least 30 minutes. Prepare outdoor grill for direct grilling on medium heat.

In large bowl, combine sugar, paprika, chili powder, red pepper, 3/4 tsp salt, and 1/2 tsp fresh ground black pepper. Rub mixture between fingers to break up any lumps of sugar. Add fish and zucchini and toss to evenly coat with spice mixture.

Thread zucchini slices, and salmon onto skewers. Place on hot grill and cook, turning occasionally, 8-10 minutes, or until fish is opaque throughout.

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