

# Zesty Blue Marlin Kabobs

## Ingredients

1 1/2 lbs Blue Marlin, cut into 1 inch pieces	2 tsp honey
2 tbsp chopped fresh rosemary	1/2 tsp salt
3 tbsp low-sodium soy sauce	1/4 tsp fresh ground black pepper
1 1/2 tbsp extra-virgin olive oil	5 garlic cloves, chopped
1 tbsp grated lemon rind	3/4 cup sliced green onions
2 tbsp fresh lemon juice	12 pieces red bell pepper
2 tsp grated orange rind	Cooking spray
1 tsp fresh orange juice	Skewers for grill, bamboo or metal
1 tsp grated peeled fresh ginger	

## Directions

Combine first 12 ingredients in a large zip-top plastic bag. Add fish. Seal and marinate in refrigerator for 30 minutes, turning once. While marinating, soak wooden skewers in water to prevent burning.

Spray grill with non-stick cooking spray. Preheat grill.

Remove fish from bag, discard marinade. Thread fish, green onions and bell pepper alternately on each of 4 skewers. Place kabobs on grill. Grill for 8 minutes, turning once, or until desired degree of doneness.

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