

Blue Marlin Kebabs

Ingredients

1/2 cup dry white wine	3 medium Vidalia or Red onions, peeled
1/4 cup olive oil	1 green bell pepper, cut into 1" pieces
1/4 cup lemon juice	1 red bell pepper, cut into 1" pieces
1/4 cup Worcestershire sauce	12 each small button mushrooms
2 garlic cloves, minced	
1/4 tsp black pepper	
1 lb Blue Marlin, cut into 1" cubes	
Bamboo Skewers	

Directions

Whisk 1st 5 ingredients in medium bowl to blend. Reserve some of marinade for basting during grilling. Add fish and refrigerate for 1-4 hours.

Soak wooden skewers in water for 20-30 minutes. Preheat grill to medium heat. Thread fish alternatively with fish, onions, and green & red peppers. Grill until just cooked, brushing frequently with reserved marinade and turning frequently. Cook time should be approximately 5-7 minutes.

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