
Honey Lime BBQ Kebobs

3 lbs	salmon filet, skin on, cut into 1"(2.5 cm) chunks	1.5 kg
1	green peppers, cut into 1"(2.5 cm) squares	1
1	red onion, cut into 1"(2.5 cm) squares	1
2 cup	halved mushrooms	500 mL
1	lime, juice and zest	1
½ cup	light soy sauce	125 mL
¼ cup	creamed honey	50 mL
2	garlic cloves, minced	2
	salt and freshly ground pepper to taste	
12-16	long bamboo skewers, soaked in water	12-16
2	limes, juice	2
¼ cup	creamed honey	50 mL

- 1 Place salmon and vegetables into a large flat dish. In a small bowl whisk together the lime juice and zest, soy sauce, honey and garlic until honey is dissolved; pour over salmon and vegetables. Season with salt and pepper, toss everything gently together, cover and refrigerate for 6 hours.
- 2 Preheat barbecue to medium-high and oil the grill. Alternate the marinated salmon and vegetables onto the soaked skewers.
- 3 In a small bowl, whisk together the lime juice and honey.
- 4 Place skewers on hot grill and cook 20 minutes basting often with honey mixture, and turning once.

Preparation time: 20 minutes plus turning time

Marinating time: 6 hours

Cooking time: 10 minutes

Serves: 6-8