
Salmon Skewers

Steve Kozma

1 lb.	salmon or individual filets cubed **	450 g
¼ c	oil	62 mL
½ pkg	Ocean Odyssey Inland Original Spice mix	20 g
6 - 8	Soaked skewers (soaked in water for 30 mins.)	

Combine oil and spices. Cube the fish and place on skewers. Brush the fish with spices mixture and let set for 5 min. and. place on hot grill for 3 to 4 min. turning once during cooking. Serve with rice or salad.

**** Can use other fish like halibut, pacific cod, red snapper, or monkfish.**

Preparation time: 10 minutes plus basting time plus thawing fish.

Cooking time: 3 - 4 min.

Serves: 3 to 4