

Marinated Fish Skewers

From Tori's Kitchen, toriavey.com/toris-kitchen
submitted by Donna Dicker

Ingredients

- 1 1/2 lbs firm white fish (sea bass, halibut, snapper), cut into 1 1/2" chunks
- 1/4 cup extra virgin olive oil
- 1/4 cup freshly squeezed lemon juice
- 3 Tbsp fresh minced cilantro (or parsley)
- 2 crushed garlic cloves
- 1 tsp paprika
- 1 tsp salt
- 1/2 tsp cumin
- 1/4 tsp turmeric
- 1/4 tsp cayenne pepper
- sliced lemon wedges
- chopped cilantro for garnish

Directions

1. In a small bowl, whisk together olive oil, lemon juice, cilantro, crushed garlic, paprika, salt, cumin, turmeric, and cayenne pepper.
2. Place fish chunks in a glass dish. Pour marinade over the fish chunks and stir to coat. Cover with plastic wrap. Place in the refrigerator and let the fish marinate for 30 minutes. If using wood skewers, soak them in water while the fish is marinating. This will keep them from burning on the grill.
3. Preheat your grill. Skewer the fish chunks, evenly divided between four wooden skewers.
4. Generously grease the grill. Place the skewers on the grill and cook for about 10 minutes total, turning once during cooking, till the edges are browned and the fish is cooked through. A bit of the fish might stick to the grill-- the less you turn them, the less this will happen.
5. Garnish with chopped cilantro, if desired. Serve with sliced lemon wedges.