



### **Sumac Seasoned Salmon Kabobs**

*Grill them with slices of light lime and sweet oranges*

- 1-1/2 pounds salmon filet, skinless, boneless
- 1 Tablespoon lime juice
- 1 Tablespoon red wine vinegar
- 1/2 Tablespoon honey
- 1-1/2 Tablespoons olive oil
- 1 Tablespoon soy sauce
- 1/8 teaspoon crushed red pepper flakes
- 1/4 teaspoon garlic powder; ground black pepper
- 1 teaspoon minced fresh rosemary
- 1/2 teaspoon ground sumac seasoning
- 1 to 2 fresh limes, thinly sliced
- 1 small orange, thinly sliced
- Olive oil spray as needed
- 6 (10-inch) wooden skewers, soaked

**Garnish:** cilantro leaves; lime slices; orange slices

**Before Starting:** Soak the wooden skewers in water for at least 30 minutes or longer.

**Cut Salmon Chunks:** Cut the salmon into about 1-inch chunks. Set aside.

**Prepare the Marinade:** In a medium sized bowl, combine lime juice, red wine vinegar, honey, olive oil, soy sauce, pepper flakes, garlic powder, black pepper, rosemary, and sumac seasoning. Whisk to combine.

**Marinate Salmon:** Place the salmon chunks into a large zip top plastic bag. Pour in the marinade; close the top of the bag; Set the salmon in the refrigerator to marinate for 1 to 2 hours.

**Prepare the Kabobs:** Remove salmon from marinade; drain off liquid; place on paper towels. Place the salmon on 6 prepared skewers, alternately placing a small lime and then orange slice alternately between each salmon chunks. Place about 5 salmon chunks on each skewer. Spray the kabobs with olive oil before grilling.

**Grill or Cook the Kabobs:** Heat a grill pan over medium/high heat. Cook salmon until golden brown, about 10 minutes or as desired. Serve on a bed of cilantro leaves and lightly sprinkle minced cilantro over the salmon.  
Yield: 6 salmon kabobs

**About the Recipe:** What could be better? Juicy citrus flavored salmon dotted with crisp brown bits. Insert tart lime and sweet orange slices alternately between the salmon chunks. Kabobs are one of summer's best surprises. Enjoy!

**What is Sumac Seasoning?** Sumac is a versatile seasoning that adds a bright red color and a tartness, like lemon juice but not as sour. It brings out the natural flavors of the foods it is cooked with. If it's not available, try a little Zaatar seasoning, which contains ground sumac.