

SALMON KEBABS

SERVES 8

Adapted from *Bon Appétit*

INGREDIENTS

4 *tbsp chopped oregano*
4 *tsp sesame seeds*
2 *tsp ground cumin*
2 *tsp salt*
½ *tsp red pepper flakes*
4 *lbs skinless salmon fillet in*
 1-inch pieces
4 *lemons, thinly sliced*
4 *tbsp olive oil*
32 *bamboo skewers, soaked*
 in water 1 hr

Mix oregano, sesame seeds, cumin, salt, and red pepper flakes in a small bowl to combine. Set spice mixture aside.

Thread salmon, alternating with folded lemon slices, onto 16 pairs of skewers to make 16 kebabs, beginning and ending with salmon. Brush kebabs with oil and cover with spice mixture.

Grill approx 5–7 min over medium heat, turning occasionally.

DEEDEE'S NOTES:

- Salmon can be prepped prior to guests arriving. Cover and chill.
- Using two skewers for each kebab keeps them from flipping on the grill. Watch the cook time carefully so not to overcook and dry out the salmon.
- You may use this recipe with whole salmon fillets. Grill approx 5 min each side.