

Grilled Salmon Kebab with Dill - Serves 2

2 10 inch bamboo or metal skewers (if using bamboo, soak in water for 15 minutes)

10 oz piece of center cut salmon fillet, skinned

1 medium zucchini

¼ cup dry white wine

2 tbsp olive oil

1 tbsp fresh dill leaves, chopped

1 tsp minced garlic

6 vine-ripened cherry tomatoes

Wash salmon; pat dry and cut into 8 cubes.

Cut zucchini into ¾ inch rounds

In a bowl, stir together wine, oil, dill, and garlic. Add salmon, zucchini, and tomatoes. Toss to coat, and let stand, covered at room temperature for at least 15 minutes.

Thread onto skewers, alternating salmon, zucchini, and tomatoes. Season with salt and pepper.

Grill kebabs on an oiled rack, set 5-6" above glowing coals or gas flame.

Turn kebabs until salmon is just cooked through; 6-8 minutes.

Kebabs may also be broiled under a preheated broiler 3-4" from heat.