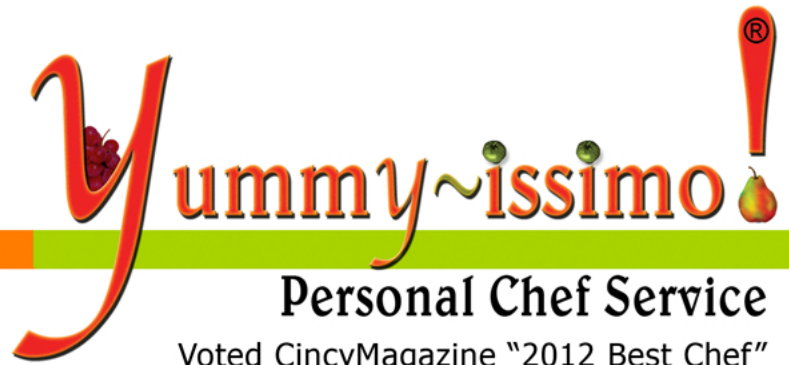


Grouper Kebabs



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2 pounds grouper filets,
cut into 1" cubes

1/2c orange juice

1/2c soy sauce

2 garlic cloves, finely
minced

2T brown sugar

2T Dijon mustard

1t ginger, grated

1/4c rum

1 pineapple, peeled, cored,
cut into 1" cubes

2 mangos, peeled, cut into
1" cubes

2 red bell peppers,
seeded, cut into 1" cubes

4 cherry tomatoes

4 button mushrooms

1 onion, cut into 4 wedges

8 wooden skewers

Soak wooden skewers in water at least 30 minutes.

Place grouper chunks into large zip~lock bag. Mix together orange juice, soy sauce, garlic, brown sugar, Dijon, ginger and rum. Pour over grouper, seal bag and refrigerate at least 1 hour.

Preheat broiler.

Alternating fruit with seafood chunks, thread onto soaked skewers. Reserve marinade for basting.

Broil 4" from heat source for about 5 minutes. Baste skewers with marinade, turn and cook another 4~5 minutes or until fish flakes easily with a fork.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com