

# Grouper Kebabs



Serve with rice or fried plantains and have a real Aruban experience

Serves 4

2 pounds grouper filets, cut into 1" cubes	2T Dijon mustard	2 red bell peppers, seeded, cut into 1" cubes
1/2c orange juice	1t ginger, grated	4 cherry tomatoes
1/2c soy sauce	1/4c rum	4 button mushrooms
2 garlic cloves, finely minced	1 pineapple, peeled, cored, cut into 1" cubes	1 onion, cut into 4 wedges
2T brown sugar	2 mangos, peeled, cut into 1" cubes	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.

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