

# Sweet Hawaiian Kabobs

## Ingredients

1 lb Fresh Fish—Salmon, Tuna, Swordfish, Mahi

*Cut into 1 inch Chunks*

1 20 oz can Pineapple Chunks, reserve juice

Non-Stick Cooking Spray

## Marinade:

1/4 cup reserved Pineapple Juice

2 tbsp Light Soy Sauce

2 tbsp Sherry

2 tbsp Olive Oil

1 tsp Brown Sugar

1 tsp Ground Ginger

1/2 tsp Dry Mustard

1/4 tsp Lemon Pepper Seasoning

## Directions

Mix all marinade ingredients in small saucepan. Bring to boil. Reduce heat and simmer uncovered for 5 minutes. Cool. If using wood skewers, soak for 15 minutes in water to prevent burning on the grill.

Pour marinade into bag and add fish chunks. Seal and marinate in refrigerator at least 15 minutes to 1 hour.

Pre-heat grill and grease racks to prevent sticking. Remove fish from marinade and alternate pineapple and fish on skewers. Grill skewers for 2 minutes. Turn and grill for another 2 minutes.

**Get Fresh**

Reading, PA

610-670-2500

[adelphiaseafood.com](http://adelphiaseafood.com)

