Sablefish, also known as black cod, has a rich oil content, making it exceptionally flavorful with a soft, velvety texture. The meat has large, white flakes and is excellent grilled or smoked. Sablefish is very high in healthy, long-chain omega 3 fatty acids.

**Ingredients**
- 8 4oz sablefish (also known as black cod) fillets, with skin removed
- 8 slices of bacon
- 1 jar of premade teriyaki marinade
- 16 brochette bamboo skewers

**Directions**
1. Wash the fish in cold water & pat dry.
2. On a clean surface lay out bacon, sablefish fillets & your skewers.
3. Roll each fillet into a pinwheel, wrap the bacon around the edges & stick 2 skewers into each roll to hold them together.
4. Place rolls carefully into a glass dish & cover in teriyaki sauce. Cover & marinate overnight.
5. Heat BBQ grill up to a medium heat. Place each roll gently & keep out of direct flame.
6. Cook for approx. 30 minutes, turning often so that the fish & bacon cooks evenly.