





Serves **6** People

Grilled Kvarøy Arctic Salmon Skewers

There is something about putting food on a stick. Whether your little helper puts them on a toothpick, a bamboo skewer, or a piece of sugar cane, eating food on a skewer today is nothing like the shish kebabs of days past and perfect for the entire family!

Ingredients

- 2 pounds Kvarøy Arctic Salmon, scaled, skin-on and cut into 2 inch cubes
- 12 assorted peppers or chiles such as red bell pepper, nanana pepper, Anaheim, Fresno, yellow chile
- 3 whole lemons, cut in half
- One bunch green and purple onion, cleaned
- 2 Tbsp olive oil
- Coarse sea salt
- Freshly ground pepper
- 12 wooden skewers
- Your favorite dipping-BBQ sauce, aioli or tartar sauce

Directions

Soak the wooden skewers in water for one hour. Preheat the grill or grill pan. Dry the skewers slightly and thread the salmon onto the skewers with the skin side to the left. The thick fillet side of the salmon should be facing up. Next, brush the salmon and the vegetables with olive oil and season with salt and pepper. Reduce heat to medium heat, 350 F and place the peppers on the grate. Grill for five minutes turning three times. Brush the grates with oil then add the salmon skewers meat side down. Grill for 6 minutes rotating twice. Place the lemon halves, cut side down onto the grates to brown. Finally, add the green and purple onions to char and brown as the last step.

Remove the ingredients from the grill as they are done, place everything on a large platter to serve with a bowl of mixed greens (tossed in lemon juice and olive oil) as a side salad to accompany the skewers. Serve with the sauce on the side.