

HALIBUT BROCHETTES

The flavour of this marinade permeates the flesh of the fish within thirty minutes. Swordfish or shark is also excellent for this dish. Use leftover sauce to brush on while grilling or for dipping. Serves 4 allowing 2 - 3 skewers per person. Check out Fresh and Wild Seafood for the freshest fish at the Market.

2 lbs. (1 kg) fresh halibut
16 tiny onions, peeled or mushroom caps, thick slices of zucchini, etc.
16 small cherry tomatoes, various colours
 $\frac{1}{2}$ cup (125 mL) soy sauce
4 tbsp. (60 mL) sherry
1 tbsp. (15 mL) vegetable oil
1 tbsp. (15 mL) sugar
1 - 2 tsp. (5 - 10 mL) minced fresh ginger
1 clove garlic, minced

Cut the fish into 1 inch (5cm) cubes. Thread fish on an 8 inch (20cm) wooden skewer that has been soaked in water for at least 20 minutes, alternating with vegetables and tomatoes. Mix together the remaining ingredients. Pour into a flat glass container that will hold the skewers. Add prepared brochettes. Marinade the fish for approximately 30 minutes, turning several times.

Broil the prepared skewers over hot charcoal, under a preheated broiler or on a preheated grill pan. Turn frequently and brush with marinade until the fish is golden brown on all sides, about 8 - 10 minutes. Serve immediately.