

IMPRESSIVE PAIRINGS

HOISIN MUSHROOM & SALMON SKEWERS

YIELD:
4 SERVINGS

Unwind after a busy day. Pour a glass while you grill and another while you savour this easy, summery weeknight dinner.

INGREDIENTS:

2 tbsp (30 mL) each hoisin sauce and lime juice

1 tbsp (15 mL) each honey, soy sauce and toasted sesame oil

1 tsp (5 mL) minced fresh ginger

16 oz (500 g) boned skinless salmon fillets, cubed

8 cremini mushrooms

1/2 large red or yellow pepper, cubed

8 soaked wooden skewers

Hot cooked jasmine rice (optional)

Sliced green onion and toasted sesame seeds (optional)



METHOD:

Preheat grill to medium-high and grease well.

Blend hoisin sauce with lime juice, honey, soy sauce, sesame oil and ginger. Divide glaze in half.

Alternately thread salmon, mushrooms and peppers onto the skewers.

Brush skewers with half of the hoisin glaze. Grill, turning once, for 8 to 10 minutes or until well-marked and cooked through. Brush with remaining glaze just before removing from grill. Serve over rice and sprinkle with onions and sesame seeds (if using).



PAIR WITH:
WORLD VINEYARD™
CALIFORNIA
MOSCATO

TIP: Skewers can be grilled on an indoor grill or grill pan, in batches as needed.