



## **Seafood Kababs**

### Seafood, Rubs and Sauces

1 pound of 26/30 peeled and deveined shrimp  
1 pound of salmon cut into 1" inch chunks  
1 pound of tuna cut into 1" inch chunks  
8 ounces of 20/30 sea scallops  
Rub with Love Seafood Rub  
Borsari Citrus  
Borsari Orange-Ginger  
Lillie's Q Smoky BBQ Sauce  
The Ginger People Sweet Ginger Chili Sauce  
Stonewall Kitchen Roasted Garlic Onion Jam  
1/3 cup of olive oil  
Kosher salt and fresh cracked pepper to taste

### Vegetables and Fruit

1 red bell pepper cut into 1" inch chunks  
1 green bell pepper cut into 1" inch chunks  
1 thickly sliced yellow squash  
1 thickly sliced green zucchini  
1 red onion cut into 8 wedges  
1 cup of pineapple cut into 1" inch chunks  
1 sliced lemon  
1 sliced lime  
1 orange cut into 16 wedges

### Procedures

Preheat the grill to 450°.

#### Shrimp

Skewer the shrimp on soaked skewers with lemon slices and pineapple chunks and generously season all sides with the Rub with Love Seafood Rub and place on a sheet pan lined with parchment paper.

#### Scallops

Skewer the scallops on soaked skewers with orange quarters. Drizzle on a 1/3 of the olive oil and generously season all sides with the Borsari Orange-Ginger spice blend and place on a sheet pan lined with parchment paper.

### Salmon

Skewer the salmon on soaked skewers with lime slices, bell peppers, squash, zucchini and onion. Drizzle on a 1/3 of the olive oil and generously season all sides with the Borsari Citrus spice blend and place on a sheet pan lined with parchment paper.

### Tuna

Skewer the tuna on soaked skewers with bell peppers, squash, zucchini and onion. Drizzle on a 1/3 of the olive oil and generously season all sides with salt and pepper and place on a sheet pan lined with parchment paper.

Grill all of the kababs on a hot grill until the seafood is cooked through and grill marks are formed, about 20 minutes.

Sauce the scallops with the Roasted Garlic Onion Jam, sauce the salmon with the Sweet Ginger Chili Sauce, sauce the tuna with the Smoky BBQ sauce, and leave the shrimp plain. Serve hot.