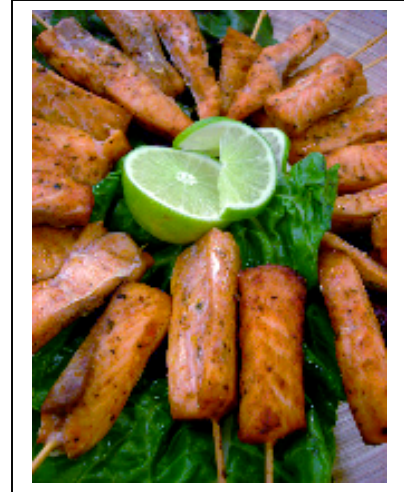


Moroccan Salmon Kabobs

Ingredients:

- 1 lb. Salmon, cut into 1" wide strips
- 2 TB. Moroccan Spice
- 2 TB. Cajun Spice
- 2 ounces Vegetable Oil
- 1 Pack Bamboo Skewers



Directions

Place oil and spices in a bowl. Mix together well. Add salmon. Massage spice oil into salmon. Place everything in a gallon Zip Loc bag and marinate in the refrigerator for 24 hours. To make kabobs, soak skewers submerged in water for 30 minutes. Arrange salmon on skewers. Follow the recipe of "How to Grill a Filet of Salmon".

