

Marinated Fish Kebabs



Placing a bay leaf between the fish cubes is a nice addition.

¼ cup New Zealand extra virgin olive oil
1 tablespoon lemon juice
thinly peeled rind from 1 lemon
½ teaspoon dried oregano
1 garlic clove, crushed
500 grams firm white fish fillets, cubed

Combine the first 5 ingredients in a plastic bag. Add the fish, exclude the air and seal with a twist tie. Refrigerate for 1 hour.

Thread the fish onto skewers and cook on a preheated barbecue or under a preheated grill for 5 – 8 minutes or until the fish is cooked through. Turn the kebabs during cooking.

Note: If using bamboo skewers, soak them in cold water for 2 – 3 hours to prevent them from burning.