

Chile and Lime Seafood Kabobs

Olive oil

1 pound jumbo shrimp, shelled and deveined

12 ounces salmon, in 1 inch cubes

12 ounces halibut, in 1 inch cubes

1 inch ginger root

4 tablespoons sweet (or hot) chile sauce

Juice and rind of 1 lime

Lime wedges

½ cup Clavo Cellars Viognier

Wooden skewers

Grate ginger into a strainer, catching the juice. Squeeze the grated ginger to extract the juice and discard the pulp. Add the chile sauce and lime rind and juice to the ginger juice. Add seafood and toss. Marinate in the refrigerator for 30 minutes.

While seafood is marinating, soak skewers in wine. Preheat broiler. Line a baking pan with foil. Drain seafood and reserve marinade. Thread equal quantities of seafood onto each soaked skewer. Place on foil. Cook under broiler for 6-8 minutes, turning once and brushing heavily with marinade at 4 minutes into cooking. Drizzle with liquid from the broiling pan and serve hot with a glass of Viognier.