

## Marinated Fish Kebabs

1 pound fresh swordfish, halibut or tuna  
3 tablespoons cooking oil  
3 tablespoons Clavo Cellars Sauvignon Blanc  
3 tablespoons soy sauce  
2 green onions, finely chopped  
2 cloves garlic, minced  
1 tablespoon brown sugar  
1 teaspoon dry mustard or wasabi  
1/8 teaspoon pepper  
1 large green pepper  
6 mushroom caps  
12 cherry tomatoes  
Bamboo skewers

Soak bamboo skewers in water while fish is marinating. Cut fish into 1 inch pieces. Make a marinade by combining oil, wine, soy sauce, onions, garlic sugar, pepper and mustard. Mix together and add fish. Cover and let stand at room temperature for 1 hour.

Drain fish and reserve liquid. Cut bell pepper into 1" pieces. In a bowl place bell peppers and mushrooms. Cover them with boiling water. Let stand 1 minute, then drain.

On skewers, alternate fish, peppers, mushrooms and tomatoes. Grill on medium heat for 8-10 minutes. Baste with marinade. Serve with Clavo Cellars Sauvignon Blanc.