



Mixed seafood kebabs with Wild Appetite Sweet As sauce

Ingredients

- 1 kg Prawns, deveined and shelled but with tails intact
- 400g firm Line fish
- 400g Salmon fillet, skinned
- Grated rind and juice of 1 lime
- [Wild Appetite" Sweet As"](#)
- [Wild Appetite Pineapple and Rum Marinade](#)
- [Wild Appetite Sesame & Balsamic Bread Dipper \(Olive Oil\)](#)



Method

Place the prawns in a bowl of ice cold salted water, this always gives the prawns a nice “from the sea” flavour.

Cut the line fish and salmon into 2.5cm squares. Drain the prawns.

Place the prepared seafood in the [Wild Appetite Pineapple and Rum Marinade](#).

Cover and leave to marinade in the refrigerator for 30 minutes.

Meanwhile, if using wooden skewers, allow them to soak in cold water for about 30 minutes to help prevent them from burning and the food sticking to them during cooking.

Place one of each of the seafood varieties onto the skewers and brush with [Wild Appetite Sesame & Balsamic Bread Dipper \(Olive Oil\)](#).

Grill or barbeque until just cooked, turning only once.

Serve hot with a bowl of [Wild Appetite "Sweet As"](#) for dipping.