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Grilled Rosemary-Salmon Skewers

- 2 Tsp rosemary, fresh, minced
- 2 Tsp extra-virgin olive oil
- 2 Cloves garlic, minced
- 1 Tsp lemon zest, freshly grated
- 1 Tsp lemon juice
- 1/2 Tsp salt, Kosher
- 1/4 Tsp pepper, black ground
- 1 Pounds fish, salmon fillet, center-cut, skinned, cut into 1-inch cubes
- 1 Pint tomatoes, cherry

- 1) Preheat grill to medium-high.
- 2) Combine rosemary, oil, garlic, lemon zest, lemon juice, salt and pepper in a medium bowl. Add salmon; toss to coat. Alternating the salmon and tomatoes, divide among eight 12-inch skewers.
- 3) Oil the grill rack (see Tip). Grill the skewers, carefully turning once, until the salmon is cooked through, 4 to 6 minutes total. Serve immediately.

Makes 4 Servings

