

Make life simpler

Grill these easy to prepare Seafood Kabobs and relax on a summer's evening - and enjoy the simple things in life. Sit down, chat, and relax a little longer - share a 4L cask of Sawmill Creek wine with your family and friends, and you have a delicious recipe for good times. Enjoy!



Greek-Style Seafood Kabobs

Ingredients

- ¼ cup extra-virgin olive oil
- 2 cloves garlic, minced
- 2 tsp minced fresh thyme
- ¼ tsp each salt and pepper
- ¼ tsp dried marjoram or oregano
- 6 oz (170 g) skinless centre-cut salmon fillets, cut into 1-inch (2.5 cm) cubes
- 6 oz (170 g) sea scallops
- Half sweet green pepper, cut into 1-inch (2.5 cm) pieces
- 8 raw extra jumbo shrimp (size 16 to 20), peeled and deveined
- Lemon wedges



Preparation

Mix together oil, garlic, thyme, salt, pepper and marjoram; toss with salmon, scallops, green pepper and shrimp until coated.

Marinate for 15 minutes.

Reserving any remaining marinade, alternately thread salmon, scallops, green pepper and shrimp loosely onto skewers; brush with marinade. Grill, covered, on greased grill over medium heat, turning once, until fish flakes easily when tested, 6 to 8 minutes. Serve with lemon wedges.

Makes 4 main-course servings.



Wine pairing made easy

We're often asked "what type of wine should be served with meat or fish?"

At Sawmill Creek, we believe that there are no hard and fast rules to wine enjoyment or pairing. There are enough rules in life!

Why not try the crisp finish of a chilled glass of Sawmill Creek Chardonnay with your choice of fish and seafood? Or, if you prefer red wines, the medium-bodied, smooth finish of Sawmill Creek Dry Red is also an excellent complement.



For more summer recipes, visit canadianliving.com/sawmillcreek

Life is simpler here.