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Chili lime seafood kebabs

By Susie Iventosch

Sauce

- 3/4 cup canned coconut milk
- Juice of 4 limes
- 2 tablespoons olive oil
- 2 tablespoons dry sherry
- 1 teaspoon freshly grated ginger
- 2 canned jalapenos, seeded and finely diced
- 1/2 teaspoon sea salt

Mix all ingredients and refrigerate until ready to use. Use about 1/3 cup for drizzling over kebabs before cooking and heat the rest for serving over cooked kebabs and rice.

Seafood kebabs with lime slices

- 4 large King crab legs, meat removed and cut into 1-inch chunks
- 2 swordfish steaks, skin removed and cut into 1-inch cubes
- 3-4 juicy limes (can use the key limes if you wish), sliced very thinly
- 4-8 wooden or metal kebab skewers (if you use wood, pre-soak them in water

to avoid splintering)

Skewer swordfish, lime, crab, lime, swordfish, lime, crab, lime etc., starting and ending with swordfish. Place kebabs on a tray or in a baking dish, and drizzle with 1/3 cup of the coconut-jalapeno-lime sauce. Place on barbecue over medium flame, and cook until swordfish is cooked, but not overdone, turning once, approximately three minutes per side. Crab is already cooked, but will heat through during grilling.

Serve with rice and pour remaining sauce over both kebabs and rice. The limes will be very tart, and are definitely edible, but may surprise your guests if they think they're eating zucchini, which is exactly what they look like after they've been grilled!

Reach the reporter at: info@lamorindaweekly.com

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