

## Halibut Skewers | adapted from Sunset Magazine, January 2014

- ¼ cup olive oil
- 1 tablespoon coarsely chopped fresh rosemary leaves
- 1 teaspoon each salt and pepper
- 1 ½ pounds boned, skinned halibut, cut into 2-inch chunks
- 4 cups 1/ ½-inch cubes crusty bread, such as ciabatta
- 3 ounces prosciutto, thinly sliced, and in 2-inch strips

Heat a grill to medium (350-450° F).

In a large bowl, combine oil, rosemary, salt and pepper, Add halibut and bread. Toss to coat.

Skewer an end of 1 strip prosciutto, then alternate fish and bread cubes on a 10-inch skewer, weaving the prosciutto between them. You should be able to get three cubes of both fish and bread on each skewer.

Grill, turning frequently, until fish is cooked through and bread is charred in places, about 6 minutes.