Sizzling Skewers

**RED CURRY AND COCONUT SHRIMP**

Bamboo skewers
1 lb (500 g) frozen raw shrimp, thawed
1/4 cup (50 mL) well-stirred canned coconut milk
1 tbsp (15 mL) red curry paste

Soak bamboo skewers in hot water for 30 minutes. Peel and devein shrimp, leaving tails intact. Pat shrimp dry with paper towels. To prepare marinade, whisk together coconut milk and red curry paste in a bowl until blended. Add shrimp to marinade and toss to coat. Let stand for 30 minutes. Remove shrimp from marinade; discard marinade. Thread shrimp onto soaked skewers. Grill shrimp skewers over medium heat on natural gas barbecue until shrimp are pink and opaque, about 3 minutes per side. Do not overcook. Serves 4.

**ASIAN PORK SKEWERS**

12 bamboo skewers
1 lb (0.5 kg) lean ground pork
2 tsp (10 mL) packed golden brown sugar
1/4 tsp (1 mL) salt
2 tbsp (25 mL) chopped fresh cilantro
1 clove garlic, crushed
1 tbsp (15 mL) Thai green curry paste
1 tbsp (15 mL) soy sauce

Soak bamboo skewers in hot water for 30 minutes. Combine pork with next 6 ingredients (cilantro through garlic). Divide mixture into 12 equal portions. Shape each portion around the pointed end of a soaked skewer, forming a sausage-shaped log that is about 3 inches (7.5 cm) long and 1 inch (2.5 cm) thick. Place pork skewers on a platter and cover with plastic wrap. Refrigerate for 30 minutes. Brush pork mixture with oil. Grill pork skewers over medium heat on natural gas barbecue, turning occasionally, until browned and completely cooked, about 10 minutes. Serves 4 - 6.

**LEMON AND THYME SCALLOPS**

Bamboo skewers
1 lb (500 g) frozen large scallops, thawed and rinsed
1/4 cup (50 mL) fresh lemon juice
2 tbsp (25 mL) olive oil
2 tsp (10 mL) grated lemon peel
1 tsp (5 mL) thyme, crumbled
1/2 tsp (2 mL) freshly ground pepper
1/4 tsp (1 mL) salt

Soak bamboo skewers in hot water for 30 minutes. Pat scallops dry with paper towels. To prepare marinade, combine remaining ingredients (lemon juice through salt) in a heavy zip-lock plastic bag. Add scallops and squeeze bag to coat scallops with marinade; seal bag. Let stand for 30 minutes. Remove scallops from marinade; discard marinade. Thread scallops onto soaked skewers. Grill scallop skewers over medium heat on natural gas barbecue until scallops are opaque, about 3 minutes per side. Do not overcook. Serves 4.
CHICKEN TIKKA

1 cup (250 mL) yogurt
2 tbsp (25 mL) fresh lemon juice
2 tbsp (25 mL) oil
1 tbsp (15 mL) grated fresh ginger
2 tsp (10 mL) garam masala
1 tsp (5 mL) paprika
1/2 tsp (2 mL) cumin

1/2 tsp (2 mL) cayenne pepper
1/4 tsp (1 mL) salt
2 cloves garlic, peeled
1 lb (0.5 kg) boneless skinless chicken breasts, cut into 1 inch (2.5 cm) pieces
Small bamboo skewers

To prepare marinade, combine first 10 ingredients (yogurt through garlic) in a blender and puree until smooth. Pour marinade into a heavy zip-lock plastic bag. Add chicken and squeeze bag to coat chicken with marinade. Seal bag and place on a plate. Refrigerate, turning bag occasionally, for 4 - 6 hours. Meanwhile, soak bamboo skewers in hot water for 30 minutes. Remove chicken from marinade; discard marinade. Thread 2 chicken pieces onto each soaked skewer. Grill chicken skewers over medium heat on natural gas barbecue, turning occasionally, for 8 - 10 minutes or until chicken is cooked through. Serves 4 - 6.

Cook's Note: Garam masala is a spice blend used throughout India. The blend has many variations, but some common ingredients may include cardamom, coriander, cumin and cinnamon. Garam masala can be found in the ethnic section of some grocery stores or try our ATCO Blue Flame Kitchen recipe for garam masala below.

Garam Masala: To make your own garam masala, combine 1 tsp (5 mL) each cardamom, coriander, cumin, turmeric, 1/2 tsp (2 mL) freshly ground pepper and 1/4 tsp (1 mL) each cinnamon, cloves and freshly ground nutmeg. Store in an airtight container in a cool dry place. Makes about 2 tbsp (25 mL).

QUICK MEATBALL KEBABS

8 bamboo skewers
8 squares red bell pepper (1 inch/2.5 cm)
16 frozen cooked meatballs, thawed
8 small wedges red onion
8 slices zucchini, 3/4 inch (2 cm) thick
1/4 cup (50 mL) hot or spicy barbecue sauce

Soak bamboo skewers in hot water for 30 minutes. Onto each soaked skewer, thread, in the following order, 1 square red pepper, 1 meatball, 1 wedge onion, 1 meatball and 1 slice zucchini. Grill kebabs over medium heat on natural gas barbecue, turning occasionally, for 10 - 12 minutes or until meatballs are heated through and vegetables are tender. Baste with barbecue sauce during last 5 minutes of cooking. Serves 4.

PORK SOUVLAKI

Bamboo skewers
2 lb (1 kg) pork sirloin roast
2 tbsp (25 mL) olive oil
2 tbsp (25 mL) red wine vinegar
1 tsp (5 mL) oregano, crumbled
1/2 tsp (2 mL) salt
1/2 tsp (2 mL) freshly ground pepper
2 cloves garlic, crushed

Soak bamboo skewers in hot water for 30 minutes. Cut pork into 1 1/2 inch (3.75 cm) cubes. Thread pork onto soaked skewers. Place pork skewers in a glass baking dish. To prepare marinade, whisk together remaining ingredients (oil through garlic); pour over pork skewers. Let stand for 30 minutes, turning pork skewers occasionally. Remove pork skewers from marinade; discard marinade. Grill pork skewers over low heat on natural gas barbecue, turning occasionally, for 15 - 20 minutes or until pork is done. Serves 6.

Barbecue Safety Matters:
If the burners do not light or go out during operation, turn all gas valves off, open the lid and wait for five minutes before attempting to re-light.