

**Shish Kebab of Fish**  
**(40+ recipes of delicious kebabs from**  
**different fish)**  
**Dishes for your health**

**Mr. Oleg Scribe**

## **Copyrights**

All rights reserved © Mr. Oleg Scribe and The Cookbook Publisher. No part of this publication or the information in it may be quoted from or reproduced in any form by means such as printing, scanning, photocopying, or otherwise without prior written permission of the copyright holder.

## **Disclaimer and Terms of Use**

Effort has been made to ensure that the information in this book is accurate and complete. However, the author and the publisher do not warrant the accuracy of the information, text, and graphics contained within the book due to the rapidly changing nature of science, research, known and unknown facts, and internet. This book is presented solely for motivational and informational purposes only.

The recipes provided in this book are for informational purposes only and are not intended to provide dietary advice. A medical practitioner should be consulted before making any changes in diet. Additionally, recipe cooking times may require adjustment depending on age and quality' of appliances. Readers are strongly urged to take all precautions to ensure ingredients are fully cooked in order to avoid the dangers of food borne illnesses. The recipes and suggestions provided in this book are solely the opinion of the author. The author and publisher do not take any

responsibility for any consequences that may result due to following the instructions provided in this book.

## **Preface**

Looking for great fish shish kebab recipes? You will find them below, right below this text. If you have planned a picnic and are now thinking about how to pickle fish shish kebab, what fish to choose for it best, how to cook shish kebab from fish on coals using the right technology, read the recipes below, and the fish shish kebab will be fully prepared for you. You will know how to make shish kebab from fish in dozens of different ways, and will please yourself and your guests with really delicious dishes.

## Contents

Shish kebab from chum salmon  
Skewers of fish with cherry tomatoes  
Fish for shish kebab  
Skewers of sturgeon  
Skewers of sturgeon  
Shish kebab of fish on skewers  
Skewers of fish at the stake  
Skewers of silver carp  
Skewers of silver salmon  
Skewers of salmon in dough  
Shish kebab from salmon on a lattice  
Skewers of red fish  
Skewers of mackerel  
Shish kebab from pike  
Skewers of salmon  
Salmon grilled  
Red fish on the grill  
Shish kebab from salmon on a lattice  
Skewers of white fish  
Skewers of trout  
Skewers of carp  
Skewers with sturgeon on the grill  
Panhasyus on the grill  
Skewers of catfish  
Skewers of halibut  
Skewers of carp

Skewer of salmon in a frying pan  
Fillet of salmon on a skewer over  
Marinade for grilled fish  
Skewers of cod  
Skewers of salmon in the oven  
Shish kebab from a trout on a lattice  
Sterlet on the grill  
Shish kebab of fish  
Skewers of pink salmon  
Skewers of fish on the grill  
Shish kebab from salmon on the grill  
Shish kebab from cod  
Shish kebab from pike perch  
Shish kebab in presidential style  
Skewers from river fish  
Silver Salmon on the grill

## Shish kebab from chum salmon



### **Ingredients:**

500 g chum salmon (fillets)

1 pc bell pepper

4 pc onion

1/2 pc lemon

2 tsp soy sauce

2 tsp seasoning for fish

2 tbsp olive oil

Salt to taste

Servings: 6-7

### **Directions:**

Prepare the necessary ingredients. Vegetables wash.

For marinade: mix soy sauce, lemon juice and zest, salt, seasoning for fish, chopped onion and butter.

Fish is cleaned from bones and skins, cut into small pieces.

Pepper we cut by squares, and onions - ringlets.

Pour in the fish of marinade, mix thoroughly and put in the fridge for 1 hour.

Preheat the oven to 220 degrees. Put the fish on wooden skewers, alternating it with onions and peppers. We put shish kebabs on a baking sheet and cook in the oven for 25 minutes before a beautiful ruddy crust.

We serve shish kebab with greens and vegetables, watering sauce

## Skewers of fish with cherry tomatoes



### **Ingredients:**

450 g swordfish without skin

450 g salmon

24 pc cherry tomatoes

1 glass fresh basil

1 pc clove garlic

Salt and pepper to taste

Servings: 4

### **Directions:**

Heat the grill to a high temperature. Cut fish-sword and salmon into 24 pieces (about 3.5 cm), put on 8 skewers, alternating fish with cherry tomatoes.

In a blender, mix e basil, olive oil and garlic until a homogeneous mass is obtained.



Add salt and pepper. Divide the mixture in half.

Lubricate the shish kebabs with half the mixture of basil, season with salt and pepper. Fry the shish kebabs on the grill for 6 to 10 minutes, turn over from time to time. Lubricate the shish kebabs with the remaining mixture of basil. Serve immediately.

## **Fish for shish kebab**



### **Ingredients:**

700 g salmon fillet

2.5 pc lemon

2 pc parsley (fresh)

2 cloves garlic

0,5 tbsp mustard

2 tbsp olive oil

Salt, ground black pepper to taste

Servings: 4

### **Directions:**

Put bamboo sticks to the water and leave them for 40-60 minutes. Slice the parsley finely and put it in a bowl, add crushed garlic, mustard, olive oil, lemon juice, salt, pepper. Stir everything well.

Cut the salmon fillet cubes about 3 cm in thickness, and cut 2 lemons into slices. Spread out the fish on skewers with lemon slices.

Lubricate the shish kebab on both sides the marinade.

Fry the shish kebabs on the grill for 3-4 minutes on each side.

Serve the shish kebab immediately, decorating it with fresh herbs

## Skewers of sturgeon



### **Ingredients:**

2 pc sturgeon

50 ml white semisweet wine

50 ml vegetable oil

2 tbsp seasoning for fish

50 ml lemon juice

Pepper white contiguous to taste

Large sea salt to taste

Servings: 5-6

### **Directions:**

Rinse fish, separated from giblets, fins and scales.

Remove the skin from the carcass, for these quickly scald it with steep boiling water, then - immediately with cold water. So it will be easy to separate from the skeleton.

Separate the carcass from the skeleton cut the fillet pieces into 3 cm.

Mix all the ingredients for the marinade in a bowl and add fish to it, mix well.

Put the fish in the marinade in the fridge for 1 hour, cover it with a lid.

Ready meats of fish put on skewers and fry until cooked. This will take about 6 minutes.

Serve with garnish and vegetables

## Skewers of sturgeon



### **Ingredients:**

1 Kg sturgeon fillets

50 ml white wine

50 ml lemon juice

50 ml vegetable oil

1 pc bell pepper

Salt, white pepper, sesame, seasoning to taste

Servings: 2-4

### **Directions:**

For the beginning of the whole sturgeon it is necessary to rinse thoroughly under cold running water. Then the most laborious process begins. Purification fish scales, removal of gills, fins and removal of giblets. To remove the skin from

sturgeon it is necessary to scald it with steep boiling water, and then pour cold water.

Then you need to prepare all the ingredients necessary for cooking, and also to separate the fish fillets from the skeleton and cut it into beautiful cubes with a side of 3 cm.

Next, you need to prepare marinade from white wine, lemon juice and seasonings. Marinate fish should not be more 30 minutes.

To plant the fillets must be sufficiently tightly, alternating pieces of fish with slices of sliced vegetables, for example red bell pepper.

Prepare fire, embers or, in my case, warm up infra-red stove and cook shish kebab, not forgetting to turn skewers. Fish is getting ready fast enough!

During cooking, I strongly advise not to be too lazy and prepare the sauce for shish kebab from sturgeon. A white cream and wine sauce is best. This fish is very well combined with rice and vegetables. I wish you bon appétit

## Shish kebab of fish on skewers



### **Ingredients:**

0.5 Kg fish  
1 pc juice of 1 lemon  
3 tbsp soy sauce  
0.5 tsp sugar  
Spices for fish to taste

Servings: 4

### **Directions:**

Fish (almost any fleshy fish, but most of all I like mackerel and catfish) we clean, rinse. Remove the skin. We separate the head, tail, ridge and ribs. We cut it in lot pieces.

Squeeze the juice from the lemon.



Mix the juice with soy sauce, sugar and spices. Salt lovers can add salt, but, in principle, it is not needed, because we use soy sauce.

Mix fish with marinade. We put in the cold for 1-2 hours.

Skewers are rinsed in running water.

We string the pieces of fish into skewers (alternating with tomatoes, onions, bell peppers and even olives) and shipped to a grate in a well-heated oven. After 5 minutes, turn the skewers to the other side.

This shish kebab is prepared literally for 10-15 minutes, so do not miss it! Once the pieces of fish are covered with a golden crust - take them out and serve on a table with cool white wine and fresh salad.

## Thank You for previewing this eBook

You can read the full version of this eBook in different formats:

- HTML (Free /Available to everyone)
- PDF / TXT (Available to V.I.P. members. Free Standard members can access up to 5 PDF/TXT eBooks per month each month)
- Epub & Mobipocket (Exclusive to V.I.P. members)

To download this full book, simply select the format you desire below

