



Carlo Kebabs

Ingredients

- 1 cup of Carlo Rossi Chardonnay
- 1 tablespoon of olive oil
- 1 tablespoon of fresh dill
- 1 teaspoon of salt
- 2 pounds of swordfish, cut into bite-sized chunks
- 8" wooden skewers
- 2 medium zucchini, cut into bite-sized chunks
- 1 large red bell pepper, cored, seeded and chopped
- 1 medium red onion, cut into wedges

Directions

In a medium bowl combine Carlo Rossi Chardonnay, olive oil, dill and salt. Add swordfish chunks. Cover and refrigerate at least 20 minutes or overnight.

Place swordfish, zucchini, bell pepper and onion alternately on to skewers. Grill 5 to 8 minutes or until fish flakes easily when tested with fork, brushing occasionally with marinade. Makes 4 servings.

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Carlo Rossi

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