

February 20, 2019

"In two decades I've lost a total of 789 pounds.

I should be hanging from a

charm bracelet."

ERMA BOMBECK

Dear Friends,

If you're like me, you may be feeling the need to dial it back after Valentine's and the Presidents' Day holiday weekend. For those looking for lighter fare, I give you a weeknight favorite that is also special enough to serve guests ... Salmon Kebabs. I discovered this recipe the summer I decided to prepare twenty-one recipes in one month from the June *Bon Appétit*. If you were receiving my emails that summer, you may remember I was taking care of our daughter, Carolyn, following her hip surgery. I decided this cooking challenge would be a fun way to keep myself entertained. As it turned out, not only was I entertained, all of you were too as I rated each recipe as DeeLish, DeeNot, or Dee-You-Can-Call-Me-Maybe! Unlike the Rock Salt Shrimp, which was a DeeNot ever again, these Salmon Kebabs were a huge DeeLish and have remained a family favorite. Serve with fresh vegetables seasoned with McCormick Mediterranean Spiced Sea Salt. If you're having trouble finding this seasoning, see Monday's Instagram post for suggestions.

With gratitude,

Dee Dee

Salmon Kebabs

Serves 8

Adapted from Bon Appétit

Light and easy for weeknights or special enough for guests.

INGREDIENTS

- 4 tbsp chopped oregano
- 4 tsp sesame seeds
- 2 tsp ground cumin
- 2 tsp salt
- ½ tsp red pepper flakes
- 4 lbs skinless salmon fillet in 1-inch pieces
- 4 lemons, thinly sliced
- 4 tbsp olive oil
- 32 bamboo skewers, soaked in water 1 hr

Printer-Friendly Recipe

Read Instructions Here



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We want to hear from you!

We loved hearing how much you enjoyed the Chocolate Bundt Cake!

<u>Send us comments and photos!</u>









Effortless Entertaining®

DeeDee Dalrymple

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