# Broiled North Sea Kabobs

*Parade's Test Kitchen*

*Makes 4 servings*

## Ingredients

- 2 pounds frozen cod or haddock fillets
- 1/3 cup butter or margarine
- 1/3 cup lemon juice
- 1 Tbsp brown sugar
- 2 Tbsp minced onion
- 1 tsp dry mustard
- Freshly ground pepper

## Instructions

1. Let frozen blocks of fish stand at room temperature for 20 minutes.
2. Cut each block in half lengthwise, then crosswise into eight 2-inch cubes.
3. Thread four squares on each of four skewers, leaving space between pieces.
4. Place skewers on a lightly oiled rack in a broiling pan.
5. Melt butter; combine with remaining ingredients to make the basting sauce.
6. Brush fish with butter sauce; broil about 8 inches from heat for 20 minutes, giving skewers a quarter turn and basting with butter sauce every 5 minutes.
7. Serve with any remaining sauce.

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1/3 cup lemon juice
1 tablespoon brown sugar
2 tablespoons minced onion
1 teaspoon dry mustard
Freshly ground pepper

Let frozen blocks of fish stand at room temperature for 20 minutes. Cut each block in half the long way, then crosswise into eight two-inch cubes. Thread four squares on each of four skewers, leaving space between. Place on lightly oiled rack in broiling pan. Melt butter; combine with remaining ingredients. Brush fish with butter sauce; broil about eight inches from heat for 20 minutes; every five minutes give skewers a quarter turn and baste with butter sauce. Serve with any remaining sauce. Makes four servings. FROM PARADE'S TEST KITCHEN

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