

Grilled [Krill](#) Kebabs

Ingredients:

3 6-ounce portions Krill filets, brought to room temperature

¼ cup [Mandalorian Orange](#) juice

1 tablespoons oil

1 teaspoon minced garlic

1 teaspoon ground Deb-deb root

3 wooden skewers

3 potatoes, rinsed well

3 [Doll Gourds](#)

3 Corellian apples

2 [Magenta onions](#), peeled, roughly chopped

Instructions:

1. Set Krill filets out overnight to allow meat to be brought to room temperature. Season filets lightly with ground deb-deb root.
2. In a large bag, combine oil, Mandalorian Orange juice and garlic. Add filets and marinate for no longer than 4 hours. Begin to soak skewers in water for the entire duration of marinade, but no less than 1 hour.
3. Rinse potatoes, doll gourds, apples and onions. Chop into 1 inch pieces, set aside.
4. Pre-heat grill to medium-high heat.
5. Remove Krill from marinade, begin assembling skewers by adding Krill, potato, Doll gourd, apple and onion. Repeat until all ingredients are used.
6. Place skewers on grill, turning often, until meat is cooked to proper temperature (10 minutes for medium rare).
7. Enjoy with Clanmates!