**MAPLE DIJON SALMON SKEWERS**

When wild Alaskan king salmon is in season, use it in these fast and simple, party-prefect skewers from Sitka Salmon Shares’ Chef Ali Banks.

**INGREDIENTS:**

1. 2 Tbs. pure maple syrup
2. 2 Tbs. fresh lemon juice
3. 1 Tbs. Dijon mustard
4. 1 Tbs. whole-grain mustard
5. 3 Tbs. grape seed or vegetable oil
6. 2-1/4 lbs. skinless salmon fillet, cut into 1-1/2-inch pieces
7. 15 six-inch metal skewers, or wooden skewers soaked in water for 1 hour
8. Salt and Pepper to taste

**DIRECTIONS:**

In small bowl, whisk the maple syrup with the lemon juice, both mustard and 1 tablespoon of the grape seed oil.

Thread the salmon onto skewers and season all over with salt and pepper. In a large cast-iron skillet, heat 1 tablespoon of the oil until shimmering. Add half of the skewers and cook over moderate heat until browned on the bottom, 1 to 2 minutes. Flip the skewers and cook, basting with the mustard glaze and turning occasionally, until glazed and nearly cooked through, about 5 minutes total. Repeat with the remaining oil and skewers. Transfer to a platter and serve right away.