

Salt and Serenity

Recipe very slightly adapted from Calgary based Atco Blue Flame Kitchen.
Makes 8 skewers

Skewers

8 long (12 inch) wooden bamboo skewers
5 medium zucchini, washed
2 packages (9 ounces each) halloumi cheese
2 Tablespoons extra virgin olive oil
½ teaspoon Kosher salt
¼ teaspoon black pepper

Dressing:

¾ cup Italian parsley leaves, loosely packed
¼ cup fresh basil leaves, loosely packed
Zest of 1 lemon
3 Tablespoons lemon juice (from about 1 lemon)
1 clove garlic, grated on microplaner
2 teaspoons honey
½ teaspoon smoked paprika
½ teaspoon kosher salt
¼ teaspoon black pepper
1/3 cup extra virgin olive oil

1. Soak skewers in hot water while you prepare the dressing. Place all the dressing ingredients, **except for the olive oil**, in the blender. Blend for about 30 seconds, and then, with the blender on medium, slowly drizzle the olive oil into the blender. Keep blending until dressing is totally smooth. Pour dressing into a small container and set aside.
2. If your knife skills are excellent, go ahead and slice the zucchini lengthwise into 1/8- inch thick slices. And then give yourself a big pat on the back! If your knife skills are not so great, go ahead and bust out the mandoline and slice zucchini into perfectly even 1/8- inch thick slices.
3. Cut halloumi into 24 cubes, each measuring about 1 x 1 x 1.5 inches.
4. Preheat gas BBQ on high for about 10 minutes.
5. Assemble skewers. Alternate 1 cube of cheese with 3 slices of zucchini. To add zucchini, bend slices into an “S” and thread onto skewer. Continue alternating cheese cubes and zucchini ribbons until you have 3 cheese cubes and 2 sets of zucchini ribbons between them on each skewer.
6. Brush skewers with olive oil and sprinkle with salt and pepper. Grill skewers over medium-high heat until grill marked, about 5-7 minutes per side.
7. Drizzle dressing over skewers and serve.