

# SKEWERS W/ PRICKLY PEAR GLAZE

15 mins Cook Time: 30 mins

## INGREDIENTS

Salmon, cubed  
Small Onion, cubed  
Garlic, minced  
Shiner Prickly Pear  
Jalapenos, sliced  
Peach, sliced  
Paprika  
Sage  
Salt & Pepper, to taste  
Skewers

## DIRECTIONS

1. Prepare skewers. Alternate between cube of salmon and onion cubes. [Salmon, onion, salmon, onion skewer]
2. Season with salt, pepper, sage, and paprika. .  
Aside.
3. In a saucepan, heat a little olive oil on medium heat. Then sauté whatever onions are left and garlic should become fragrant.
4. Then sauté sliced peaches, add beer to deglaze pan. Let the beer reduce to a syrup consistency.
5. Stir in jalapeno slices.
6. Now, heat a skillet to med-high heat with olive oil. Sear Salmon skewers for about 1-2 mins, alternate sides. Transfer the salmon to the glaze.
7. Coat the salmon, and serve hot.

