

WHAT'S UP

... new, useful, fun



Provided photos

Make it: Salmon skewers

MARINADE:

- ¼ cup freshly squeezed lime juice**
- 2 tbsp. minced fresh cilantro**
- 1 tbsp. reduced-sodium soy sauce**
- 1 tbsp. honey mustard**
- 1 tbsp. barbecue sauce or ketchup**
- 1 tsp. grated lime zest**
- 1 tsp. minced garlic**
- ¼ tsp. each cumin, ground coriander, salt and freshly ground black pepper**

SALMON:

- 1½ lbs. boneless, skinless salmon fillets, cut into chunks**

Combine all marinade ingredients in a small bowl and mix well. Put salmon in a large resealable plastic bag. Add marinade, seal bag and turn several times to coat salmon. Marinate in refrigerator 30 minutes.

Meanwhile, preheat grill or broiler to high setting. Thread salmon pieces among 4 skewers. Save marinade. Grill or broil salmon 3-4 minutes per side, brushing often with reserved marinade. Makes 4 servings.

From Janet and Greta Podleski's "Eat, Shrink & Be Merry" (Granet Publishing Inc., fall). www.eatshrinkandbemerry.com.



Order it: Child safety kit

CableOrganizer.com's new Child Safety Kit has more than 100 items intended to keep kids up to 5 years old safe from common household hazards. Included are outlet covers, cabinet/drawer locks, table corner cushions, extension cord with self-blocking outlets, cord winders and bundle covers. \$57.84 at www.CableOrganizer.com or 866-222-0030.

Taste it: Graeter's

Graeter's celebrates National Ice Cream month by giving customers the chance to sample three flavors in mini-scoop cones. Through July, get three cones, each with two mini-scoops of the same ice cream flavor, for \$3.95.

