Ingredients

* 6 heads broccoli
* ½ cup canola oil
* 2 cinnamon sticks
* 3 TSP star anise seeds
* 1 TBS fennel seeds
* 1 TBS clove seed
* 1 TBS black peppercorn
* 4 bunches, scallions.
* 4 limes, zested and juiced

Procedure

1. Butcher broccoli into individual florets.
2. Add oil to a large metal boil.
3. Toast all the spices in a frying pan on low heat for approximately 1 minute, until fragrant. Transfer to mortar and pestle and grind into a fine powder.
4. Zest limes and add zest and ¾ spice powder to the oil. Mix and add the broccoli and scallions and toss until well coated.
5. To assemble the skewer, start by spearing the bottom (white part) of the scallion, then a piece of broccoli. Braid the broccoli and scallion together.
6. Sear the kabobs on medium-high heat for about 3 minutes per side. Flip once.
7. Top the kabobs with the rest of the spice and fresh squeezed lime juice.