

GRILLED ROSEMARY SWORDFISH

Ingredients:

- 1 tablespoon lemon juice
- 1 tablespoon olive oil
- 2 garlic cloves, minced
- 1 teaspoon minced fresh rosemary or 1/4 teaspoon dried rosemary, crushed
- 1 teaspoon grated lemon zest
- 1/4 teaspoon of salt and 1/4 of pepper
- 2 swordfish steaks

Directions:

1. In a large resealable plastic bag, mix the first seven ingredients; add the swordfish. Seal the bag and turn to coat; refrigerate for 1 hour.
2. Drain and discard the marinade. Moisten a paper towel with cooking oil; using a long-handled tongs, lightly coat the grill rack. Grill the swordfish, covered over medium-high heat for 4-6 minutes on each side or until the fish turns opaque.

Enjoy!

