



Swordfish Teriyaki



Level: Normal

Ingredients

- 1 Tbsp. lemon peel, grated
- ? cup freshly-squeezed lemon juice
- ¼ cup dry white wine
- 3 Tbsp. safflower oil
- 3 Tbsp. Aunty Liliko'i Teriyaki Sauce
- ¼ tsp. freshly-ground black pepper
- ¼ cup green onions, minced
- 2 Lbs. firm fish, such as swordfish, tuna or shark

Instructions

In a large bowl, combine lemon peel and lemon juice. Whisk in wine, oil and teriyaki sauce. Add black pepper and green onions and mix well. Set aside. Place fish in a glass or non-reactive dish and cover with marinade. Let marinate for 1 hour. Remove fish from marinade. Pour marinade into a small saucepan over high heat and bring to a vigorous boil. Remove from heat. Prepare a charcoal fire and grill fish over medium heat, brushing marinade over fish as it cooks. Or, broil fish in oven on highest rack for about 8-12 minutes, turning fish once and basting with marinade. Place fish on heated plates and drizzle with remaining marinade. Serve immediately.