



LEMON BARBECUED SWORDFISH STEAK

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- 3 pounds swordfish steaks, 1 inch thick
- 1 tablespoon fresh lemon peel, grated
- 3/4 cup freshly squeezed lemon juice
- 3/4 cup vegetable oil or olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon basil
- 1/2 teaspoon oregano
- 2 teaspoons Gold's prepared horseradish
- 1 pinch each garlic and onion powder
- 1 pinch paprika
- olive oil spray
- fresh lemon slices, for garnishing

Spray an ovenproof dish lightly with Pam or olive oil spray. Place fish in the dish and spray fish also.

Combine remaining ingredients (except for garlic powder, onion powder, and paprika) and marinate in refrigerator overnight.

The next day, drain and reserve marinade for basting; pour marinade into a small saucepan, bring to a boil and allow to cool.

Meanwhile, grease the grill lightly with Pam or olive oil spray. Season the fish well with salt, pepper, garlic powder, onion powder and paprika.

Place swordfish steaks over hot coals and grill approximately 10 minutes per side, basting often with the reserved marinade.

Serve with fresh lemon slices.

Submitted by: CM