



SWORDFISH *Sicilian*-STYLE

Ingredients

2 tablespoons fresh lemon juice
2 teaspoons table salt
2 teaspoons chopped fresh oregano or
1 teaspoon dried
1/4 cup extra-virgin olive oil
Freshly ground pepper
2 pounds swordfish steaks, cut 1/2
inch thick

Instructions

Step 1

Light a grill or preheat the broiler. In a small bowl, mix the lemon juice with the salt until the salt dissolves. Stir in the oregano. Slowly whisk in the olive oil and season generously with pepper.

Step 2

Grill the swordfish steaks over high heat (as close to the heat as possible), turning once, until cooked through, 6 to 7 minutes. Transfer the fish to a platter. Prick each fish steak in several places with a fork to allow the sauce to penetrate. Using a spoon, beat the sauce, then drizzle it over the fish. Serve at once.



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