

serves 4 | prep 5 minutes, plus 1½ hours' marinating | cook 8 minutes

BARBECUED SWORDFISH



4 swordfish steaks, about
5½ oz/150 g each
salt and pepper
lime slices, to garnish

MARINADE

3 tbsp rice wine or sherry
3 tbsp chili oil
2 garlic cloves, finely chopped
juice of 1 lime
1 tbsp chopped fresh cilantro,
plus extra to garnish

TO SERVE

freshly cooked jacket baked potatoes
barbecued corncob
selection of fresh salad greens

To make the marinade, put the rice wine, oil, garlic, lime juice, and cilantro in a bowl and mix until well combined.

Rinse the fish steaks under cold running water and pat dry with paper towels. Arrange the fish in a shallow, nonmetallic dish. Season to taste with salt and pepper, then pour over the marinade. Turn the fish in the marinade until well coated. Cover with plastic wrap and let marinate in the refrigerator for 1½ hours.

Preheat the barbecue. Remove the fish with a slotted spoon and set aside the marinade. Cook the fish over hot coals for 4 minutes. Turn the fish over, brush with the reserved marinade, and cook on the other side for an additional 4 minutes, or until cooked through.

Remove from the heat and garnish with chopped cilantro and lime slices. Serve with hot jacket baked potatoes, barbecued corncob, and a selection of salad greens.