



Grilled Swordfish or Wahoo Steaks with Lemon

- 6 swordfish steaks about 1 inch thick
- 1/2 cup vegetable or olive oil
- 1/4 cup fresh lemon juice
- 2 teaspoon salt
- 1/2 teaspoon Worcestershire sauce
- 1/8 teaspoon ground black pepper
- bold dash of Tabasco sauce
- 1/4 teaspoon paprika

Rinse swordfish steaks under cold water; pat dry. Combine olive oil, lemon juice, salt, pepper, Worcestershire sauce, and Tabasco sauce; stir well. Brush fish with the mixture then sprinkle with about half of the paprika. Set remaining lemon juice mixture and paprika aside.

Place fish on a well greased grill over medium coals or greased grilling basket. Grill over medium coals for about 7-8 minutes on each side or until fish flakes easily with a fork. Baste with lemon juice mixture several times and sprinkle with remaining paprika.

Landon note: I like capers with many fish dishes and this recipe is a good candidate. Heat a portion of butter in a sauté pan, add however many capers you like and cook briefly (60 seconds) over medium heat. Add to the lemon juice mixture and pour mixture over swordfish steaks when you serve.