

Grilled Swordfish with Garlic Rosemary

INGREDIENTS:

- 1/2 cup white wine
- 4 cloves garlic, minced
- 2 teaspoons chopped fresh rosemary
- 4 (6 ounce) swordfish steaks
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 tablespoons lemon juice
- 1 tablespoon olive oil or clarified butter
- 4 slices lemon, for garnish

DIRECTIONS:

1. Stir wine, garlic, and 1 teaspoon rosemary together in an 8 inch square baking dish. Sprinkle fish with salt and pepper. Place in the baking dish, turning to coat. Cover, and refrigerate for at least 30 minutes.
2. In a small bowl, stir together the lemon juice, olive oil or clarified butter, and remaining rosemary. Set aside.
3. Preheat grill for medium heat.
4. Transfer fish to a paper towel-lined dish, and discard marinade. Lightly oil grill grate to prevent sticking. Grill fish 4 to 5 minutes each side, turning once. Remove fish to a serving plate. Spoon lemon sauce over the fish, and top each fillet with a slice of lemon for garnish.