

Planked Prosciutto Wrapped Swordfish Skewers

INGREDIENTS:

2 pounds swordfish fillets cut into 1 inch cubes
1/4 cup olive oil
1 tablespoon fresh thyme leaves
12 thin slices prosciutto, each halved lengthwise
8 - 12 inch bamboo or metal skewers
2 - Fire and Flavor Maple or Alder Grilling Planks, soaked
Lemon wedges to serve

DIRECTIONS:

In a large bowl, toss swordfish cubes with oil and thyme; season with salt and pepper. Wrap a prosciutto strip around each fish cube and skewer, using the skewer to secure the prosciutto. Only skewer 4-5 fish pieces per skewer. Heat grill to 350 degrees; heat planks for 3 minutes, flip planks, and place swordfish skewers directly on heated side of planks. Close lid and cook about 8-10 minutes. Remove plank and fish skewers from grill. Serve immediately with lemon wedges.

Serves 4