

## **Swordfish Teriyaki**



Level: Normal

## Ingredients

1 Tbsp. lemon peel, grated ? cup freshly-squeezed lemon juice ¼ cup dry white wine 3 Tbsp. safflower oil 3 Tbsp. Aunty Lilikoi Teriyaki Sauce ¼ tsp. freshly-ground black pepper ¼ cup green onions, minced

2 Lbs. firm fish, such as swordfish, tuna or shark

## Instructions

In a large bowl, combine lemon peel and lemon juice. Whisk in wine, oil and teriyaki sauce. Add black pepper and green onions and mix well. Set aside. Place fish in a glass or non-reactive dish and cover with marinade. Let marinate for 1 hour. Remove fish from marinade. Pour marinade into a small saucepan over high heat and bring to a vigorous boil. Remove from heat. Prepare a charcoal fire and and grill fish over medium heat, brushing marinade over fish as it cooks. Or, broil fish in oven on highest rack for about 8-12 minutes, turning fish once and basting with marinade. Place fish on heated plates and drizzle with remaining marinade. Serve immediately.