



Cafe - Restaurant - Ouzeri

Recipes

Char Grilled Skewered Swordfish (Xifias Souvlaki)

Serves: 6

Cooking Time: 12-15 minutes

1 kg (2 lb) thick swordfish steaks
½ cup olive oil
1/3 cup fresh lemon juice
1 tablespoon chopped spring onions
1 tablespoon chopped fresh thyme
salt and pepper

Remove skin from swordfish steaks if present. Cut fish into 2.5cm (1 inch) cubes.

In a bowl, mix remaining ingredients, adding salt and freshly ground pepper to taste

Add fish, toss well to coat, cover and marinate in refrigerator for 30 minutes, stirring occasionally

Thread fish cubes onto flat sword-like skewers and grill on barbecue grid over glowing coals, turning often and basting with marinade

Serve with a jug of oil and lemon dressing and country-style salad

