



## Grilled Swordfish with Roasted Garlic

Serves 4

### Ingredients

4 swordfish portions

2 whole elephant garlic bulbs, unpeeled

Olive oil

1/2 t. lemon zest

1/8 t. salt

1/8 t. pepper

1/4 t. cayenne pepper

### Directions:

Mix lemon zest, salt, pepper, and cayenne together and set aside.

Heat grill to very hot. Place garlic on the grill. (Elephant garlic is in the leek family but tastes like a mild garlic.)

While garlic is cooking, coat fish with olive oil and sprinkle desired amount of seasoning on fish and place in refrigerator.

After garlic has cooked for 15 minutes, add fish to the grill. Measure thickness of the fish and grill garlic and fish for 12 minutes per inch of thickness at the thickest part of the fish, turning halfway. Check internal temperature and remove garlic and fish from grill when fish reaches 145 degrees.

Place fish on plate and squeeze garlic out of skins. Spread garlic across fish and serve.