

## ROSEMARY-CITRUS GRILLED SWORDFISH

Yield: Makes 12 servings

### INGREDIENTS

1/4 cup sliced garlic cloves  
2 cups vegetable oil  
1/4 cup fresh lemon juice  
1/4 cup fresh lime juice  
1/4 cup balsamic vinegar  
1/8 cup fresh orange juice  
3 sprigs fresh rosemary  
8 whole peppercorns  
12 (8-ounce) pieces swordfish

### PREPARATION

Steep garlic in the vegetable oil by adding both at room temperature to a sauté pan. Bring to a boil, and then remove from the heat and let sit for 10 minutes.

Add all of the remaining ingredients except the fish. Let the marinade cool, and then add the fish. Marinate for 6 to 8 hours, refrigerated.

Season with salt and pepper.

Preheat grill. Grill the fish on both sides until cooked through.

