



SWORDFISH, BACON, AND CHERRY TOMATO KEBABS

Serves 2

3/4 pound swordfish steak (about 1/2-inch thick)
1 large garlic clove, minced
2 teaspoons fresh lemon juice
2 teaspoons olive oil
8 slices bacon
12 cherry tomatoes
lemon wedges as an accompaniment

Prepare grill.

Cut swordfish into 1-inch pieces and in a shallow dish and toss with garlic, lemon juice, and oil to coat. Marinate swordfish, covered and chilled, 20 minutes.

In a skillet cook bacon over moderate heat until pale golden but still soft and transfer to paper towels to drain, reserving fat.

Thread swordfish, bacon, and tomatoes onto four water-soaked 10-inch skewers. Brush kebabs with some of reserved bacon fat and grill on an oiled rack set about 6 inches over glowing coals for 3 to 4 minutes. Turn kebabs and grill 3 to 4 minutes more, or until swordfish is just cooked through.

Serve kebabs with lemon wedges.