

Monkfish, Bacon and Mushroom Skewers

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The perfect BBQ dish, this recipe combines meaty monkfish and mushrooms and deliciously salty bacon. The fish is marinated in oil, garlic and lemon for extra punch and flavour.

Ingredients:

800g monkfish, skinned and boned
225g thick streaky bacon
125ml olive oil
1 garlic clove
1 tbsp. lemon juice
1 tsp. dried oregano
200g button mushrooms
Salt and pepper

Directions:

1. Cube the monkfish. Cube the bacon. Crush the garlic clove. Combine olive oil, garlic, lemon juice, oregano and salt and pepper in a bowl. Add the monkfish and toss to coat, then cover and leave to sit for 15 minutes. Drain, reserving the marinade.
2. Thread the bacon, monkfish and mushrooms onto soaked wooden skewers until the skewers are full. Brush with the marinade and season the skewers.
3. Grill the skewers under a medium heat for 10-15 minutes until the fish is cooked through, basting with the marinade frequently.

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