

fresh fish markets



*featured recipe!*

## Citrus Glazed Monk Skewers

Serves 4

### Ingredients

4 (6 oz.) monkfish portions, cut into of 1-inch cubes

1/2 cup citrus liqueur like triple sec

Grated zest and juice of 1 orange

Juice of 2 limes

2 tablespoons sugar

1 tablespoon fresh cilantro, finely chopped

Salt and pepper

8 to 10 small wooden skewers, soaked in water for 30 minutes, or metal skewers

### Directions:

In a saucepan, bring the liqueur, citrus zest and juice and sugar to a boil. Reduce until mixture is slightly syrupy.

Preheat the grill, setting the burners to high. Oil the grate.

In a bowl, toss the fish in half the citrus sauce. Insert three cubes of monkfish on each skewer. Season with salt and pepper.

Grill the skewers for 1 to 2 minutes per side.

Place the skewers on a serving platter and brush with the remaining citrus sauce. Sprinkle with cilantro and serve