

# HOOKED ON FISH

Fresh. Simple. Sustainable.

## **Suya Swordfish**

**adapted from Kitchen Butterfly / Food 52**

This is an adaptation of a Nigerian peanut marinade, which is commonly spread over meat, skewered and then cooked over hot coals/firewood. We call it suya and it is popular streetfood - the kind of thing Nigerians in diaspora miss when they're away from home!

1 lb. swordfish steak, cut into 8 long thick strips

Portion of peanut butter (recipe below)

1 teaspoon chili pepper

1 teaspoon sweet paprika

1 teaspoon sea salt

1 teaspoon ground ginger

1 - 2 tablespoons lime juice

Thinly sliced red onions, tomatoes, lime halves and coriander leaves, to serve

To make the peanut paste, combine peanut butter, paprika, chili pepper, salt, ground ginger and lime juice. Stir well and taste. Adjust spices as necessary.

Place fish strips in a large bowl and pour peanut sauce over it. Using your hands, mix well ensuring the pieces are coated with the sauce. Marinate for a few hours or overnight.

Soak wooden skewers. When ready to cook, prepare the grill. Generously oil grates. Skewer the swordfish strips. Place on an oiled rack and cook for 5-6 minutes. Turn over and cook for an additional 2-3 minutes. If not ready, remove to part of grill where heat is indirect and let cook till ready.

Serve with thinly sliced red onions, sliced cherry tomatoes, lime halves and coriander leaves.

Check our website for more recipes:

<https://www.hookedonfishchicago.com/recipes>

### Peanut Butter

½ cup roasted unsalted peanuts, skinned

¼ to ½ cup vegetable oil

Pinch of salt

In a blender or food processor, grind the peanuts until finely ground. Scrape the sides of the container using a spatula. Add oil, and a pinch of salt. Blend until you get a 'thick cream' consistency. Use as directed above.

Check our website for more recipes:

<https://www.hookedonfishchicago.com/recipes>