

BACON WRAPPED MONKFISH

Ingredients:-

- 1 Monkfish tail
- Bacon
- 1 Garlic clove crushed
- 4 tablespoons olive oil
- ½ lemon

Method:- Cut the monkfish tail up into 1 inch cubes. Make marinade with the olive oil, crushed garlic and lemon juice, throw the fish in and marinate for at least 30 minutes.

Wrap each fish cube in a piece of streaky bacon and skewer. Place on the BBQ on hot coals and grill for about 10 mins until the bacon is crisp and the barbecue fish is cooked. Continue to baste with the marinade throughout the cooking process. Serve with mayo or aioli.

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