

Fish-kebab hoagies

2 pounds firm fish (swordfish, tuna) - cut into 2-inch cubes

1 lb. of cherry tomatoes

1 zucchini - cut into rough 2-inch pieces

Extra virgin olive oil

Salt & Pepper

Old Bay Seasoning

Vegetable oil (for grill)

4 hoagie rolls - split

Lettuce leaves (for garnish)

Thread the fish, tomatoes and zucchini on wooden or metal skewers, alternating cubes of fish with pieces of zucchini and whole cherry tomatoes. Brush all over with olive oil and sprinkle all sides with salt, pepper and Old Bay Seasoning (according to taste).

Turn one part of the grill to high, the other to low (or build a bi-level fire). When grill is hot, brush vegetable oil on grill area where you intend to place fish.

Lay kebabs at a 45-degree angle to the grates. Cover grill and leave the kebabs alone for at least 3 minutes. Then gently lift up one end to see if the grill marks are dark. If so, use tongs to move kebab 90 degrees, so that the new marks criss-cross the first ones (It's all about presentation!). When second set of marks are dark, flip the kebab so that the grill marks are on top. Cook another 4-5 minutes, let the fish cook to your liking on the second side, If fish is not done yet, move kebabs to cooler part of grill and continue cooking with the top down. Its OK if it gets a little to brown on the one side, just remember to place the pretty side up on your hoagie.

Line each hoagie roll with lettuce leaves, some red onion, spread some tartar sauce on the hoagie, be inventive. (Toast the hoagie on the grill first) When kebabs are done, lay each one in a roll, secure the kebab by squeezing gently on the roll, and draw out the skewer.

Makes 4 servings.