Grilled Fish – Weber Kettle

Fish on the grill can be a bit intimidating, how long do you cook it? Whats the best doneness temp? Which fish is best? Today I will show you how to grill some amazing swordfish on your Weber Kettle. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serve 4 People

##### **Prep time:** 5 Minutes

##### **Cook time:** 7 - 9 Minutes

Cook Temp: 450˚ F Grill Temperature

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 4 ea **Swordfish Steaks, 6oz wt skin removed**

### 2 tsp **Oil, Canola/Olive Blend**

### 2 tbsp **Holy Voodoo, Meat Church**

### 2 tbsp **Honey Hog, Meat Church**

### Garnish **Sliced Lemon and Fresh Parsley**

### Garnish **Salted Butter or Garlic Butter**

# Preparation Directions:

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, blenders and any cooking tools

Clean Weber kettle and chimney before first use – wipe down with damp towel

Open the bottom vents and top vents to 100% open

Load chimney with your choice of charcoal briquettes / lump charcoal – load fuller for longer grilling times

Remove top grill grate and place a piece of foil or foil pan on the grate

Add a Firestarter or tumbleweed, ignite the starter and place the chimney over the starter

Allow the charcoal to ignite about 90% with some unlit coals at the very top

Using heat proof gloves, lift the chimney, remove the foil pan and carefully grab the handles of the chimney

Pour the hot charcoal into the center of the kettle and arrange into an even layer and size

Place the dome on the kettle and adjust so temp reaches 450˚ F

While grill is heating up – prep fish as follows

Place fish on a cooking sheet pan

Drizzle with oil, just enough to coat fish on both sides

Season to taste with 50/50 of Holy Voodoo and Honey Hog

Allow to sit for 5-10 minutes to “soak”

Open the grill and carefully add the fish over the hottest part, watch for any signs of flare ups

After adding the fish, close the dome and cook for 3-4 minutes on the first side

Carefully open the dome

Using a long pair of tongs, flip the fish after 3-4 minutes of cooking, cook for an additional 3-4 minutes on the second side

Continue to cook with the lid closed and check temp. desired temp is 145˚ F

Once cooked to your desired doneness, remove from the grill, close all vents and put the lid on

Bring fish into the kitchen

Garnish with lemon and parsley

Add your favorite butter to the fish while it rests and before serving

Rest for 2 minutes and Devour

SHOPPING LIST

Weber Kettle, 22” Premium Ace SKU – 8406605

Weber Heat resistant gloves Ace SKU – 8531758

Weber Chimney, RapidFire, Large Ace SKU – 8211369

B&B Charcoal Briquettes Ace SKU – 8023367

Holy Voodoo, Meat Church Ace SKU – 8060821

Honey Hog, Meat Church Ace SKU – 8060826