

Swordfish Kebobs

Ingredients-

*3 tablespoons **Spice Trail's Garam Masala**
1 teaspoon paprika
1 tablespoon tomato paste
3 cloves of garlic, crushed into a paste
1 tablespoon fresh ginger, finely grated
1 cup thick plain yogurt
2 tablespoons lemon juice
2 teaspoons salt
2 pounds skinless swordfish or other firm white fish cut into bite-sized chunks*

Method-

*In a large mixing bowl, mix **Spice Trail's Garam Masala**, paprika, tomato paste, garlic, ginger, yogurt, lemon juice and salt. Then add the bite-sized chunks of fish and coat well with marinade. Cover and marinate in the fridge for at least 1 hour. Pull out fish and skewer on metal skewers, thread four to five pieces of fish per skewer.*

Preheat the grill or grill pan; oil the grill well, then place kebobs on hot grill, turning once, or until fish is cooked and firm and slightly charred.

Serve with lemon wedges.