

Grilled Shark

Ingredients

2 lbs Shark Steaks
2 tbsp Butter
1/3 cup Onion, chopped
1 clove Garlic, minced
1/2 cup Water
1/4 cup Vinegar
2 tbsp Brown Sugar
1 tsp Worcestershire Sauce
1/2 cup Ketchup

Directions

Melt butter in medium saucepan. Add onion and garlic. Sauté until tender but not browned. Stir in remaining ingredients.

Bring to boil, stirring frequently. Reduce heat and simmer for 10-15 minutes until sauce thickens. Remove from heat.

Baste shark with sauce and place on well-greased grill. Cook 4-5 minutes. Baste and turn; cook an additional 4-5 minutes, or until fish flakes easily when tested with a fork.

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