



Patatas Fournou Ladorigani

It seems hard to believe Labor Day is just a short reach away. In the spirit of outdoor cooking I'd like to share this recipe for Xifias Souvlaki, or Swordfish Shishkebabs, and then bring it back indoors to pair it with Patatas Fournou Ladorigani, oven roasted potatos, as a side dish.

The ingredients for Patatas Fournou Ladorigani are:

2.5 pounds of medium-sized potatos

1 cup oil

2 lemons

rigani, salt, pepper

First off, you want to prepare the potatoes because they take about one hour to bake. Wash them well, cut them lengthwise and place them in a roasting tin. Sprinkle with salt and pepper, rigani and the juice from the lemons. Make sure all ingredients are mixed well. Add the oil and three cups of water. Roast in the oven for about an hour until golden.

Begin preparing the souvlaki while the potatoes bake. Xifias Souvlaki ingredients contain:

About 1.2 pounds of swordfish

2 firm tomatoes

2 green peppers

2 onions

salt, pepper, rigani, oil

Cut the swordfish into cubes and do the same with the tomatoes, the peppers and the onions. Roll the ingredients in oil, rigani, salt and pepper. Thread the pieces of swordfish, the tomatoes, the peppers and the onions onto small skewers or wooden spits. Roast these babies on the grill, catching the juices in a drip pan and pouring them back over the kebabs. Grill until tender and serve.

If you keep your grill heated to about 350 degrees and start cooking these 15 minutes-or-so before the potatoes are ready you'll be able to serve everything hot and at the same time. Enjoy!