

Greek-Inspired Mako Shark with Greek Potato Salad

Recipe appears courtesy of Chef Phil Hawkins.

Serves 4.

4 8-ounce mako shark fillets

Marinade

3 tablespoons extra-virgin olive oil
2 tablespoons red wine vinegar
1 tablespoons capers minced
2 cloves garlic, minced
1 tablespoon basil, chopped
1 teaspoon thyme
1 teaspoon oregano
1 tablespoon tomato paste
Salt and pepper, to taste
Red pepper flakes, to taste

Greek Potato Salad

2 pounds red or new potatoes, peeled, diced large
1 medium red onion, peeled and thinly sliced
3 ounces feta cheese crumbled
4 tablespoons extra-virgin olive oil
1½ teaspoons oregano
Zest and juice of 2 lemons
Salt and pepper taste

For marinade, combine all ingredients for marinade and mix until combined well. Place mako shark fillets into a zip-top bag and add marinade; let rest in the refrigerator for an hour. Once the shark has marinated for an hour, grill over medium-high heat until done, about 5 minutes per side depending on how hot your grill is, (it will have a stiff texture and opaque color, much like swordfish).

For potato salad, peel and dice potatoes, and cook until just fork-tender. Pour over colander, allow to drain, and return potatoes to cooking pan. Cover with a clean towel and allow to steam dry for a few minutes. While potatoes are drying, combine other ingredients in a large bowl. Add potatoes, cover and place in the refrigerator. Serve with the fillets.

Note: Potato salad can be made up to two days but no more than four days in advance, and the longer it sits the better it gets.