

BROILED SWORDFISH STEAKS

Yield: Makes 6 servings

INGREDIENTS

6 Swordfish steaks; at room temperature
4 tbs unsalted butter; melted

SEASONING MIX

1 tbs cayenne pepper
1 tbs salt
1 1/2 tsp garlic powder
1 1/2 tsp onion powder
1 1/4 tsp fennel seed; ground
1 tsp anise seed; ground
1 tsp ground cinnamon
1 tsp ground cloves
1 tsp ground ginger
3/4 tsp black pepper
1/2 tsp white pepper

PREPARATION

Combine the seasoning mix ingredients in a small bowl.

Place the broiler rack in the middle position and preheat the broiler.

Dip each steak in melted butter, coating both sides. Sprinkle one side of each steak with 3/4 teaspoon of the seasoning mixes and place seasoned side down on a broiler-proof pan. Season the other side of each steak with 3/4 teaspoon seasoning mix. Broil until the tops are browned but not burned, about 4 minutes. Serve immediately.

