

GRILLED SWORDFISH WITH THAI-STYLE PEANUT SAUCE

Yield: Makes 2 servings

INGREDIENTS

2 Wild Swordfish steaks
1 tbsp. olive oil
½ tsp. cayenne pepper
2 garlic cloves, minced

PEANUT SAUCE

¼ cup peanut butter, smooth or chunky
3 tbsp. soy sauce
3 tbsp. sweet rice vinegar

GARNISH

1 green onion, chopped
1 tbsp. cilantro or parsley, chopped

PREPARATION

Mix ingredients for peanut sauce in a small saucepan and simmer over low heat for 5 minutes. Preheat grill to medium high. Place swordfish on grill over direct heat. Grill for 10 minutes.

Turn and brush just-grilled side of fish with olive oil; cook for 7 more minutes.

Spread peanut sauce over fish and serve more peanut sauce on the side for dipping. Garnish and serve.

