

ENTREE

# Char-Grilled Swordfish

**Ingredients:**

- 1 ea            Swordfish Steaks, 6oz.
- 3 oz            Strawberry Serrano Sauce
- to taste       Salt and Pepper
- 7 oz            Herbed Rice
- 6 oz            Fresh Asparagus, blanched
- 1 oz            Olive Oil
- 2 tsp           Garlic, minced

**Garnish** (optional)

- 4-5 pieces    Fresh Strawberries
- 1 ea            Serrano Pepper, whole

## Strawberry Serrano Sauce

- Lyons Strawberry Topping - Item 0034    ½ Cup
- Serrano Peppers, Fresh Chopped        ½ pepper
- Chicken Stock                                2 Cups
- Salt    1 Tbsp.
- Black Pepper                                  1 tsp
- Cilantro                                         1 Tbsp
- Garlic, minced                                1 Tbsp.
- Olive Oil                                        2 Tbsp.
- Corn Starch                                    2 Tbsp
- Cold Water                                     ½ Cup

Heat olive oil in sauté pan. Add garlic and cook for 45 sec., do not burn. Add chopped Serrano peppers and cook for another 45 sec. Mix all remaining ingredients except corn starch and water and add to pan. Bring to a boil for 5 minutes. While sauce is boiling mix corn starch and cold water. Add corn starch mixture to boiling sauce a little at a time until desired thickness is reached. Reduce heat and let simmer for another 5 minutes and serve

**Procedure:**

1. Coat swordfish with olive oil and season with minced garlic and salt and pepper to taste, place on hot grill and cook to medium.
2. Heat 1 oz. of olive oil in sauté pan and add garlic, vegetables and salt and pepper to taste. Sauté until vegetables are cooked but still firm.
3. On round plate place rice in the center using a mold. Drizzle 2 ozs. of Strawberry Serrano Sauce over the fish and around the rest of the plate.
4. Arrange asparagus around the plate and garnish with fresh strawberries and Serrano pepper.

