

Marlowe offers up another seafood dish

Sink your teeth into southwest swordfish

By Jerry Marlowe
Special to the T-R

Greetings to all you kind readers. I am sure you are capable of mastering one of our favorite seafood delights. So it's time to unsheathe our swords and plunge into this recipe that Willi and I served to 190 people at a gathering a few years back. We hope you enjoy this southwest swordfish with fresh tomato salsa dish.

Please feel free to make your own alterations with this recipe, but it was well received by that crowd. I did take the liberty of reducing the formula to accommodate a party of four famished friends. Here we go.

For the marinade gather 2 tbs lemon juice, 1 tbs olive oil, ½ tsp each of chili powder, paprika, kosher salt, and ground cumin and whisk that



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together.

Now put 4 swordfish fillets around 6 oz each and 1 inch thick into a resealable plastic bag along with that marinade added and refrigerate for 25 minutes. While that is going on make your salsa.

Combine the following. Two medium ripe seeded tomatoes and finely chopped (or canned red pack brand is very good), ½ cup chopped onion, ¼ cup each of finely chopped red and yellow bell peppers, 2 tbs chopped fresh cilantro, a tbs fresh lime juice, 2 tbs minced jalapeño pepper, ½ tsp each of ground cumin and kosher salt and freshly ground black pepper, 2 tbs chopped cucumber.

Ten minutes will allow the flavor to blend nicely. Remove the swordfish from the bag and you can discard the marinade at

this point. Now it is time for your grill master to tackle his job. Grill over medium heat until the fillets are opaque in the center, 8 to 10 minutes, turning once halfway through the grilling time. Remove from the grill and serve warm with that lovely salsa you just created.

As far as a memorable libation to serve with it goes ... I did fashion a nice batch of Margaritas in salt rimmed glasses that seemed just fine. If it's a real hot day, how about some fresh lemonade for those who prefer not to indulge in anything too strong? I should also mention the prolific amount of breweries cropping up in our area. Be sure to give them a try to support the local effort in that direction.

Thank you very much for your kind words of support when I run into you around town.