

Grilled Swordfish with Tomato-&-Cucumber Salsa

Recipe Cookbook: Food and Wine Quick from Scratch

Prep Time: 10 minutes

Cooking Time: 20 minutes

INGREDIENTS:

- 1 1/4 lbs plum tomatoes (about 6) halved crosswise
- 1 TBS cooking oil
- 1 cucumber, peeled, halved lengthwise, seeded & cut into 1/4" dice
- 1 1/2 tsp fresh lemon juice, or wine vinegar
- 1 TBS fresh dill, chopped
- 1 tsp salt
- 1/2 tsp fresh ground black pepper
- 4 swordfish steaks, about 1" thick (about 2 pounds in all)

DIRECTIONS:

Light grill or heat broiler. Coat tomato halves with 1 tsp oil. Grill tomatoes cut-side up (or broil cut-side down) till skins start to blacken (about 10 minutes). Slip off skins & put tomatoes in medium glass or stainless-steel bowl. Add cucumber, lemon juice, dill, 3/4 tsp salt & 1/4 tsp pepper. Stir to break up tomatoes & to combine ingredients.

Coat swordfish with remaining 2 tsp oil & sprinkle with remaining 1/4 tsp salt & 1/4 tsp pepper. Grill or broil fish 4 minutes. Turn & cook till golden brown & just done (4-5 minutes longer). Serve with the salsa.

Serves: 4