



SWORDFISH WITH LIME-GINGER GLAZE

Serves 2

Serve the fish with steamed rice and braised bok choy or Napa cabbage for an elegant and easy Asian-inspired dinner. Begin marinating the fish at least three hours before you plan to cook it.

1/4 cup fresh lime juice
3 tablespoons honey
2 tablespoons soy sauce
1 tablespoon minced peeled fresh ginger
1/2 teaspoon grated lime peel
2 6- to 7-ounce swordfish steaks (each about 3/4 to 1 inch thick)
Lime wedges

Whisk first 5 ingredients in glass pie dish to blend. Add fish; turn to coat with marinade. Refrigerate at least 3 hours or up to 6 hours, turning once.

Preheat broiler. Remove fish from marinade; reserve marinade. Place fish on broiler pan or baking sheet. Sprinkle with salt and pepper. Broil fish until opaque in center, about 3 minutes per side.

Meanwhile, transfer marinade to heavy small saucepan. Boil marinade until reduced to thin glaze, about 6 minutes. Spoon glaze over fish. Garnish with lime wedges and serve.