

Blackened Swordfish Steaks

Ingredients

2 each Swordfish Steaks

Equal Amounts of:

Paprika

Garlic Salt

White Pepper (more or less to taste)

Dried Thyme

Cayenne Pepper (more or less to taste)

1/2 Lemon

Directions

Combine dry spices & rub onto both sides of fish. Let sit for 20 minutes to absorb flavor. Preheat grill. Brush grates lightly with olive oil. Place steaks on grill & cook 5-6 minutes per side, or until opaque throughout. Do not overcook!

Squeeze lemon juice over fish before serving.

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Reading, PA

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