

# Grilled Swordfish with Pineapple Ginger Marinade

## Ingredients

1/4 cup pineapple juice  
2 tbs. rice wine vinegar  
1 tsp. salt-reduced soy sauce  
1 tsp. grated fresh ginger  
2 tsp. vegetable oil  
1 tsp. minced garlic  
1 -1 1/3 lbs swordfish steaks  
green onions, diagonally sliced (optional)

## Directions

Combine pineapple juice, vinegar, soy sauce, ginger, oil and garlic in a small bowl, mix well. Arrange tuna in glass or ceramic baking dish. Pour marinade over fish, reserving half for basting later. Marinate in refrigerator, covered at least 30 minutes.

Drain fish & discard marinade. Place fish on oiled grill 4 to 5 inches from hot coals. Barbecue 6 minutes per inch of fish measured at its thickest point, basting frequently. Turn fish halfway through cooking time. Swordfish should be pink in the center when removed from heat. Garnish with green onions, if desired.

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