

Swordfish Margarita

Ingredients

¾ cup water	1 ½ tsp. cornstarch
1 tsp. instant chicken bouillon granules	1 tsp. sugar
¼ tsp. ground coriander	Dash pepper
2 swordfish or tuna steaks (6-8 oz.) ½ to 1 inch thick	1 Tbsp. tequila
1 medium lime	

Directions

Combine bouillon, water and coriander in medium skillet. Bring to boil, add fish and reduce heat. Simmer until fish flakes with a fork. (4 minutes per each ½ inch of thickness of fish) Remove fish from skillet, cover & keep warm.

SAUCE: Use ½ cup of the poaching liquid, combine with 1 Tbsp. lime juice, cornstarch, sugar and pepper. Add 1 tsp. finely shredded lime peel, cook and stir until thickened and bubbly, about 2 minutes. Stir in tequila.

Drizzle over fish. Serve with lime slices.

Get Fresh

Reading, PA

610-670-2500

adelphiaseafood.com

