

GRILLED SWORDFISH WITH ROSE WINE MAYONNAISE

ingredients:

SWORDFISH

- Four 8-ounce swordfish steaks 1/2 inch thick
- 1/4 cup extra-virgin olive oil
- 1 lemon, zested and juiced
- Kosher salt and pepper, to taste

ROSÉ WINE MAYONNAISE

- 3/4 cup dry Rosé wine
- 2 Tablespoons minced shallot
- 1 Tablespoon red wine vinegar
- 1/2 lemon, zested and juiced
- 1 clove garlic, grated
- 3/4 cup mayonnaise
- Kosher salt and pepper, to taste

directions:

ROSÉ WINE MAYONNAISE

Bring the rosé wine to a simmer in a small saucepan and cook until it has reduced to 2 tablespoons, about 10 minutes. Transfer to a medium bowl and let cool to room temperature. Whisk in shallot, vinegar, lemon zest, lemon juice, garlic, and mayonnaise until smooth. Season with salt and pepper, to taste.

SWORDFISH

In a small bowl, whisk together oil, lemon zest and lemon juice and season with salt and pepper. Pour over swordfish and allow to marinate for up to an hour. Heat your grill to medium-high heat. Remove swordfish from marinade and grill, turning once, until cooked through and flaky, 3-4 minutes per side. Serve the grilled swordfish alongside fennel, radish & avocado salad (optional: recipe below) and top with the rosé wine mayonnaise.

Enjoy!

