



Swordfish with Horseradish Butter

1/3 cup dry white wine
1 teaspoon grated lemon zest
Juice of 2 lemons
2 garlic cloves, minced
2 teaspoons dijon mustard
1/2 cup olive oil
8 swordfish steaks (at least 1" thick)

For the horseradish butter:

1 cup unsalted butter, at room temperature
1 tablespoon coarse-grain mustard
1 tablespoon prepared horseradish
3 garlic cloves, minced
1/4 teaspoon Worcestershire sauce
Dash tabasco sauce

In a bowl, whisk together the wine, lemon zest and juice, garlic, mustard, and olive oil.

Place the fish in a shallow, nonreactive baking dish. Pour the marinade over the fish. Pierce each steak with a fork, then turn the steak and pierce the other side. Marinate the fish in the refrigerator, covered, for 4 hours, turning the steak after 2 hours.

Meanwhile, make the horseradish butter: With an electric mixer, cream together the butter, mustard, horseradish, garlic, Worcestershire sauce, and tabasco sauce until they are well blended. Refrigerate the butter until you are ready to use it.

Prepare a fire for grilling.

Grill the swordfish over hot coals for 5 to 6 minutes per side, brushing the fish often with the marinade.

Serve the swordfish immediately, topped with the horseradish butter.

Serves 8