



4 center cut sword fish steaks
 2 Tbs olive oil
 salt and pepper for seasoning

Grilled Sword Fish

Sword fish is a firmly textured fish with a mild flavor. Like all fish, it is best when you can get it very fresh.



Light a charcoal fire or gas grill.

Rub both sides of the sword fish with olive oil and season with salt and pepper. When the grill is ready, place steaks on the heated grill and cook over direct heat on each side for 4 to 5 minutes. Turn the steaks only once, and when they are half-way cooked on each side, rotate them 45 degrees to get nice grill marks.

Remove from grill and serve immediately with home-made tartare sauce.

