



BROILED SWORDFISH WITH PARSLEY LEMON VINAIGRETTE

1 1/2 tsp. lemon juice

Salt & pepper

1 tbsp. chopped fresh parsley

4 1/2 tbsp. olive oil

2 lbs. swordfish steaks, 1/2" thick

Heat broiler. In a small jar, shake together lemon juice and 1 teaspoon salt until salt dissolves. Add parsley and oil and shake again. Sprinkle fish with salt and pepper. Put on rack in broiler pan and broil 3 minutes on each side. Shake the vinaigrette again, pour over the fish and serve. Makes 4 servings.