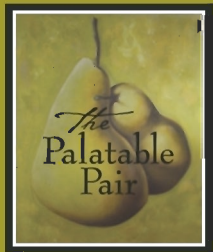


# The Palatable Pair



## Grilled Swordfish and Piquant Pear Chutney

A wonderful meal to enjoy with friends on the veranda,  
with your favorite white wine.

### Ingredients

- 4 8-ounce swordfish steaks
  - 1 Tablespoon Piquant Pear Chutney
  - 1/2 cup fresh lemon juice
  - 1/3 cup chopped shallots
  - 4-6 cloves garlic chopped
  - 1 Tablespoon plus 2 teaspoon honey
  - 1/4 cup olive oil
- 1/2 jar Palatable Pair Piquant Pear Chutney

### Preparation

Prepare barbecue (medium-high heat) or preheat broiler.  
Mix chutney, lemon juice, shallots, garlic and honey in blender.  
Gradually add oil and blend well. Brush mixture liberally over fish.  
Season fish with salt and pepper.

Grill fish until cooked through, basting with lemon mixture,  
about 4 minutes per side.

Serve with Piquant Pear Chutney.

Serves 4.

*Chef Kevin Miller*  
The Palatable Pair

816.210.0852  
800.436.9047

www.palatablepair.com  
feedme@palatablepair.com  
Kansas City, MO

*Recipe Collection - Fall 2006*