



Auriga Wine Cellars October 2008 Wine Club Recipe

Malaysian Lime-Coconut Swordfish Pairs well with the 2007 Viognier

Ingredients

1/3 cup light coconut milk
1/4 cup chopped fresh cilantro
1½ tablespoons grated lemon grass (one stalk) or 1 tablespoon grated lemon peel
2 tablespoons fish sauce (found in Asian section of the market)
1 teaspoon fresh lime juice
1 tablespoon brown sugar
½ teaspoon Thai Chili Paste (such as Dynasty)
2 shallots, peeled
1 garlic clove, peeled

1 – 1½ pound swordfish steak (you can substitute Halibut or Sea Bass which ever is in season and freshest)
Cooking spray
Cilantro sprigs (optional)
Lemon wedges (optional)

Preheat broiler.

Directions

Combine first 9 ingredients in a food processor; pulse 3 times or until coarsely chopped. Place fish on a broiler pan coated with cooking spray; spread ½ cup of shallot mixture evenly over fish. Broil 15 minutes or until fish flakes easily when tested with a fork. Place the remaining shallot mixture in a microwave safe dish and cook on medium for 30 seconds.

Serve the fish with the shallot mixture and garnish the fish with cilantro sprigs and lemon wedges, if desired.

Serving suggestions: Jasmine rice and a cabbage slaw of choice.