



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

**GRILLED SWORDFISH
WITH POTATOES AND VEGETABLES**

- 4 1-inch-thick swordfish steaks, about 8 ounces each
- 2 TBSP Dijon or coarse-grained mustard
- 3 TBSP lime juice
- 1/3 cup olive oil
- 2 shallots, chopped
- 2 TBSP chopped, fresh rosemary
- Salt and fresh pepper

- 1 pound baby red potatoes
- 3 TBSP olive oil
- 3 large shallots, minced
- 3 TBSP minced fresh rosemary
- 3 medium zucchini, sliced
- 3 yellow crookneck squash, sliced
- 1 basket cherry tomatoes, stemmed
- Fresh rosemary sprigs for garnish

Combine the mustard and lime juice in a small bowl and gradually whisk in oil. Add shallots, rosemary and generous amount of pepper. Lay the fish in a glass baking dish and spoon the marinade over it, turn to coat on all sides. Let stand at room temperature 30 minutes or chill 3 hours. Boil the potatoes until just tender and drain. Cool and slice medium-thick.

Prepare a medium-hot barbecue grill or preheat broiler. Sprinkle fish with salt and grill until just cooked through, about 4 minutes per side. Boil any remaining marinade and set aside to cool. Place cooked fish on platter and keep warm.

Heat the oil in a large skillet over medium heat. Add shallots and rosemary; cook until shallots are tender, 3 – 5 minutes. Add squash and sauté until crisp-tender, 6 – 8 minutes. Add potatoes and tomatoes and stir until heated through. Add reserved marinade and season with salt and pepper; spoon vegetables around fish. Garnish with rosemary sprigs.

Serves 4

Because of its relative richness the swordfish responds nicely to this treatment. It cooks fast, though, so use a light hand and medium heat when grilling. – EatDrinkWine.com

This will be nice to enjoy with a glass of our Montreaux Brut Champagne!