

Swordfish Siracusa-Style
(Pesce Spada Siracusa)

Siracusa is a city on the Mediterranean island of Sicily known for its harvest of swordfish. We will emulate one of the local recipes of that region for the swordfish.

Serves 12

We will cook 4 steaks each in 3 large skillets, or deep sauce pans.

12 8 oz. swordfish steaks

Per skillet

4 of the swordfish steaks

Salt and pepper for taste

¼ cup olive oil

2 tsp chopped garlic

¼ cup white wine

1 tsp dried oregano

¼ cup fresh lemon juice (2 lemons)

6 oz. whole calamata olives, pitted and halved lengthwise

¼ cup capers

2 bay leaves

2 medium Roma tomatoes, quartered and seeded

Season the swordfish with salt and pepper and place in a deep sauté pan.

In a large bowl, make a cold sauce of the remaining ingredients. Mix well.

Pour sauce over the swordfish and cook over medium heat for approx. 20 minutes until the swordfish is cooked and the sauce is reduced by half.

Do not stir or the fish will break.

Using a spatula gently place the 4 steaks on a warm serving platter and spoon the sauce over the swordfish and serve.