

HOOKED ON FISH

Fresh. Simple. Sustainable.

Grilled Opah with Olives

Erik Anderson / *Food and Wine*

1 tablespoon unsalted butter
Extra-virgin olive oil
1 anchovy fillet, chopped
¼ teaspoon crushed red pepper
1 tablespoon Italian pine nuts
4 teaspoons chopped capers
2 Picholine olives, pitted and finely chopped
1 tablespoon freshly squeezed lemon juice
Salt
Four 6-ounce opah steaks (or swordfish steaks), cut 1 inch thick

In a saucepan, melt the butter in 1 tablespoon of olive oil. Cook over moderate heat until the butter browns slightly and smells nutty, 2 minutes. Add the anchovy, crushed red pepper, pine nuts, capers, olives and lemon juice and cook for 1 minute. Season with salt and remove from the heat.

Rub the opah with oil and season with salt. Grill over high heat until just cooked through, 1½ minutes per side. Slice each steak into 4 pieces. Spoon the topping over the fish and serve.
Serves 4