

Show 24: Savory Swordfish

Swordfish with Lime-Ginger Glaze

Begin marinating the fish about three hours before you plan to cook it.

¼ cup fresh limejuice
3 T honey
2 T soy sauce
1 T minced peeled fresh ginger
½ teaspoon grated lime peel
2 6-7 oz. Swordfish steaks (each about ¾ to 1" thick)

Lime wedges

Whisk first 5 ingredients in glass pie dish to blend. Add fish, but to coat with marinade. Cover and refrigerate at least 3 hours or up to 6 hours, turning once.

Preheat broiler. Remove fish from marinade; reserve marinade. Place fish on broiler pan and sprinkle with salt and pepper. Broil fish until opaque in center about 3 minutes per side.

Meanwhile, transfer marinade to heavy small saucepan. Boil marinade until reduced to thin glaze about 6 minutes. Spoon glaze over fish. Garnish with lime wedges and serve.

Fried Rice with Cilantro

This recipe is a super way to use up leftover white rice from Chinese takeout ... or substitute long-grain Rice.

1 Cup fresh cilantro sprigs
4 scallions
2 t. cumin seeds
1 T. vegetable oil
4 cups cooked white rice
1 T. seasoned rice vinegar
1 T. soy sauce

Chop cilantro and thinly slice scallions. In a large nonstick skillet cook cumin seeds in oil over moderately high heat, stirring, until fragrant, about 1 minute. Add rice and fry, stirring occasionally, until heated through, about 3 minutes. Add vinegar and soy sauce, stirring to coat rice, and stir-fry until liquid is evaporated. Stir in cilantro, scallions, and stir-fry until heated through, about 2 minutes. Season with salt if necessary

Serves 4-6 as a side dish

Brussels Sprouts with Marjoram & Pine Nuts

Think you don't like Brussels sprouts? Think again: These are pretty irresistible!

3 T butter
½ cup pine nuts
1 ½ pounds of fresh Brussels sprouts
1 cup canned low-salt chicken broth
2 shallots, minced
1 T chopped fresh marjoram

Melt 1 Tablespoon of butter in heavy large skillet over medium heat. Add nuts and stir until golden, about 3 minutes. Transfer nuts to small bowl. Melt 1 Tablespoon of butter in same skillet over medium hat. Add sprouts; stir 1 minute. Add broth; cover and simmer until sprouts are almost tender, about 7 minutes. Uncover and simmer until broth evaporates, about 5 minutes. Using wooden spoon, push sprouts to side of skillet, Melt 1 tablespoon butter in center of same skillet. Add shallots, sauté until tender, about 2 minutes. Stir in marjoram. Season with salt & pepper.

Can be made 4 hours ahead. Cover & chill. Stir over medium heat to rewarm.

Transfer Brussels sprouts to serving platter. Mix in half of pine nuts.
Sprinkle with remaining pine nuts.
Serves 8.

Cherry Cobbler

Easier than pie!!

1 can (21 oz.) cherry pie filling
1 Cup Original Bisquick
¼ cup milk
1 T. sugar
1 T. butter

Serves 4-6