



Swordfish With Balsamic Brown Butter Sauce

Bon Appétit | September 2000

Easy, elegant fare from chef John Jones at Renato's in Palm Beach.

Makes 6 servings.

John Jones

Renato's, Palm Beach, FL

ingredients

1/2 cup (1 stick) unsalted butter
3 tablespoons balsamic vinegar
1 tablespoon honey
1 tablespoon Dijon mustard

6 6-ounce swordfish steaks (each about 3/4 inch thick)
Olive oil
2 tablespoons drained capers
Chopped tomatoes (optional)

preparation

Simmer butter in heavy medium saucepan over medium heat until deep golden brown, swirling pan occasionally, about 6 minutes. Remove from heat. Whisk in vinegar, honey and mustard. Season sauce with salt and pepper.

Brush fish with oil; sprinkle with salt and pepper. Heat heavy large skillet over medium-high heat. Add 3 swordfish steaks. Sauté just until opaque in center, about 4 minutes per side. Transfer to plates; tent loosely with foil to keep warm. Repeat with remaining fish. Whisk sauce over low heat to rewarm if necessary. Spoon sauce over fish. Sprinkle with capers and, if desired, tomatoes.

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