

CLARKE



Charbroiled Swordfish

Wolf Charbroiler

Serves: 4–6 | **Prep Time:** 10 minutes | **Cook Time:** 8 minutes | **Skill Level:** Easy

Ingredients

- 1½ pounds swordfish steaks
- 2 tablespoons olive oil
- Zest of 1 orange
- 1 tablespoon lemon juice
- Kosher salt and freshly ground black pepper

Instructions

1. Preheat the charbroiler to **high heat**.
2. Brush the swordfish with olive oil and season with orange zest, lemon juice, salt, and pepper.
3. Charbroil for about **4 minutes per side**, depending on thickness, until lightly marked and just cooked through.
4. Rest briefly before slicing or serving.

Chef Tip

Swordfish benefits from a clean, simple marinade. Too much sugar or acidity can overpower its natural flavor.