



Smoked Swordfish Dip with Tortilla Chips

(Serves 4-6)

2 lb cleaned fresh swordfish filet; cut into large chunks
1 c mayonnaise
1 recipe pico de gallo (*A)
½ c pickled jalapenos and their juice (*B)
fresh lime juice
salt and pepper to taste
served with warm crispy tortilla chips or crispy won tons taco shells

To smoke the swordfish, you will need either a smoker or a charcoal grill. If using a smoker, follow the manufacturer's directions to smoke the swordfish until cooked through. If using a grill you will need an aluminum roasting pan (disposable). The night before you are going to smoke the swordfish you will need to soak wood chips for the grill, preferably applewood. The first aluminum pan will be for the swordfish so you will need to poke about 15 holes in the bottom of the pan. Light the grill and let burn until charcoal is a light gray ash color and move all of the charcoal to one side of the grill. Top with the wood chips and let the chips start smoking. Place the pan of swordfish on the opposite side of the grill from the coals and cook until cooked through, which could take anywhere from 30 minutes to an hour. Check every 10 minutes after the 30 minute point to see if they are done. Once cooked through, cool the swordfish completely in the refrigerator. Flake the fish into a large mixing bowl and add the remaining ingredients, being sure to adjust the seasoning with salt and pepper. Serve alongside the warm tortilla chips.

(*A) Pico de Gallo

2 large red ripe tomatoes; cored & diced fine (seeds are OK)
2 tbsp red onion; finely minced
1 tbsp cilantro; finely chopped
1 tbsp lime juice
1 tsp maggi seasoning
1 serrano chile; finely minced
salt to taste

In a large mixing bowl, toss all of the ingredients together until well combined. Reserve in the refrigerator.

(*B) Pickled Chilies

6 ea red and green jalapenos; sliced

1 shallot; sliced thin

1 tsp dry oregano

2 ea bay leaves

½ c olive oil

2 c white vinegar

½ c sugar

salt to taste

In a large, flat plastic container place the red and green jalapenos, sugar, vinegar and shallots. Toss well to dissolve the sugar. In a sauté pan, place the oil, oregano and bay leaves. Bring up to heat to toast the herbs, being sure not to burn. Once the oil is well perfumed, pour the hot oil onto the chile mixture and stir thoroughly until it stops sizzling (be careful not to get splashed with the hot oil). Place this mixture into a refrigerator to cool thoroughly.