

## SWORDFISH WITH SHALLOTS AND CAPERS

4 SWORDFISH STEAKS, ONE INCH THICK  
2 LBS OF SPINACH  
6 CLOVES OF GARLIC  
1/2 CUP OF SALT-PACKED CAPERS  
2 SHALLOTS  
2 SCALLIONS  
1 1/2 CUPS OF ORZO PASTA  
FRESH PARSLEY  
TWO LEMONS

ABOUT AN HOUR BEFORE COOKING, PEEL AND THINLY SLICE GARLIC. ARRANGE SWORDFISH STEAKS ON A PLATE AND SCATTER WITH GARLIC FROM TWO CLOVES. SALT AND PEPPER. DRIZZLE WITH OLIVE OIL.

PUT THE CAPERS IN A STRAINER, RINSE THE SALT OFF UNDER RUNNING WATER, DRAIN ON PAPER TOWELS AND PUT IN A BOWL.

REMOVE STEMS FROM SPINACH AND WASH IN A SINK FULL OF WATER. SQUEEZE OUT MOISTURE AND PUT IN A COLANDER.

BRING A LARGE SAUCEPAN OF SALTED WATER TO A BOIL.

MELT 2 TBSPS OF BUTTER IN 2 TBSPS OF OLIVE OIL IN A LARGE SAUTE PAN. ADD 4 CLOVES OF SLICED GARLIC. WHEN YOU CAN SMELL THE GARLIC, START ADDING THE SPINACH IN BUNCHES. AS IT COLLAPSES, ADD MORE SPINACH AND TURN WITH TONGS. SALT AND PEPPER. WHEN ALL THE SPINACH HAS COLLAPSED, TRANSFER TO A WARM SERVING BOWL.

TRIM SCALLIONS AND CUT INTO THIN ROUNDS.

PUT 1 1/2 CUPS OF ORZO IN THE BOILING WATER. BOIL TILL AL DENTE, ABOUT 7 MINUTES. DRAIN IN A STRAINER. TOSS 2 TBSPS OF BUTTER IN THE SAUCEPAN, RETURN TO THE HEAT. ADD THE CHOPPED SCALLIONS AND COOK FOR 30 SECONDS. REMOVE FROM THE HEAT AND MIX WITH THE COOKED ORZO.

PEEL AND MINCE THE SHALLOTS.

MEANWHILE, HEAT A LARGE SAUTE PAN ON A HIGH HEAT. POUR IN 3 TBSPS OF OLIVE OIL. WHEN THE OIL IS SMOKING, ADD THE SWORDFISH STEAKS.

BROWN FOR ABOUT A MINUTE ON EACH SIDE OVER HIGH HEAT. REDUCE TO LOW AND COOK ANOTHER 5 MINUTES OR UNTIL A KNIFE INSERTED IN THE CENTER FEELS WARM WHEN TOUCHED TO YOUR LOWER LIP. REMOVE SWORDFISH TO WARMED SERVING PLATTER.

ADD SHALLOTS AND CAPERS TO THE PAN. COOK OVER MEDIUM HEAT FOR 30 SECONDS. ADD 1/2 CUP OF WATER AND RAISE THE HEAT, SCRAPING UP THE BROWNEED BITS IN THE PAN. ADD THE JUICE OF 1/2 LEMON. ADD 1 CUP OF CHOPPED PARSLEY.

WHEN THE LIQUID HAS REDUCED ABOUT HALF, REMOVE PAN FROM THE HEAT AND SWIRL IN 2 TBSPS OF SOFTENED BUTTER.

SPOON THE ORZO ONTO A SERVING PLATTER. ARRANGE THE SWORDFISH STEAKS ON TOP. SPOON CAPER, SHALLOT, PARSLEY MIX ON TOP OF THE STEAKS. DECORATE WITH LEMON WEDGES.

SERVES 4

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS
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2011 PEDRA MAJORE "I GRANITI" VERMENTINO DI GALLURA - AROMATIC, SALTY AND HERBACEOUS. I CAN'T THINK OF A BETTER MATCH FOR SEAFOOD DISHES LIKE THE SWORDFISH HERE. THE HIGH ALTITUDE OF THIS VINEYARD KEEPS THE ACIDITY OF THIS WINE REALLY BRIGHT AND FRESH, UNLIKE SOME LOWER ELEVATION SARDINIAN OFFERINGS. ADDITIONALLY, THERE'S NO OAK OR MALOLACTIC FERMENTATION USED IN THIS BOTTLING, SO ALL FLAVOR AND TEXTURE COMES STRAIGHT FROM THE GRAPES AND THE VINEYARDS, WHICH ARE RICH IN GRANITE. \$20