

## Strawberry Margarita Swordfish

from: <http://busycooks.about.com> Linda Larsen

This beautiful and delicious recipe is so unusual; it's perfect for entertaining.

**Prep Time:** 20 minutes

**Cook Time:** 10 minutes

**Yield:** 6 servings

### **Ingredients:**

1/2 cup nonalcoholic margarita mix

2 Tbsp. lime juice

1 Tbsp. raspberry vinegar

1 shallot, minced

2 Tbsp. honey

1-1/2 lbs. swordfish or tuna steaks

1/2 tsp. salt

1/8 teaspoon white pepper

2 cups strawberry halves

1 cup raspberries

1/2 cup coarsely broken pretzels

### **Preparation:**

In large glass baking dish, combine margarita mix, lime juice, raspberry vinegar, shallot, and honey. Add steaks, cover and refrigerate up to 24 hours.

Remove fish from marinade, reserving marinade, and place on broiler pan. Brush with marinade and sprinkle with 1/4 tsp. salt. Broil 4" from heat for 5 minutes.

Turn fish using a large and wide spatula. Spoon all of the rest of marinade on fish and sprinkle with 1/4 tsp. salt. Broil 4-5 minutes longer until fish flakes easily with fork. Discard any leftover marinade that wasn't cooked with the fish. Sprinkle fish with strawberries, raspberries, and pretzels and serve.

Calories: 150

Fat: 5 grams

Sodium: 330 mg

Carbs: 11 grams

Vitamin C: 40% DV