

Swordfish Bites with Honeydew Melon



Mike – 4 Guys and a Tomato

Event: Bainbridge Island Spouses and Guests, August 17, 2019

Inspired by: I ordered Black cod, I got Swordfish, the rest is history.

Ingredients:

- 2 lbs Swordfish steaks
- Dry rub: 50% Montreal Steak seasoning, 50% Costco Rib Rub & Seasoning “Flavor Connection”

Directions:

Pat the dry rub on both sides of the Swordfish steaks, and let it sit in the refrigerator for several hours.

Prepare your dishes with honeydew melon slices. Make sure the honeydew melon is ripe.

You have two options as this point.

Option 1: Cook the whole swordfish steaks, take off the grill once done, slice into cubes and lightly grill on the uncooked sides.

Option 2: Cut into cubes, season on all sides, put on skewers and grill.

