



Fresh. Simple. Sustainable.

Swordfish-Like Steak with Crispy Capers

Alison Roman / Tasting Table

2 (8-ounce) swordfish steaks, preferably center cut
Kosher salt and freshly ground black pepper
1 tablespoon canola oil
2 tablespoons (¼ stick) unsalted butter
2 garlic cloves, smashed
2 anchovy fillets
2 tablespoons capers, drained
4 sprigs fresh marjoram, oregano, or rosemary

Season the swordfish with salt and pepper. Heat the oil in a large skillet over medium-high heat. Sear the swordfish until golden brown on both sides, about 4 minutes per side. Add the butter, garlic, anchovies, and capers. Once the butter has melted and begun to brown, tilt the skillet toward you (carefully) and spoon any pooling melted butter over the swordfish a few times.

Remove the skillet from the heat and add the herbs (stand back a second, because the butter will splatter a bit), swirling to coat them in the browned butter, continuing to spoon everything over the swordfish for another minute or two.

Serve the swordfish with the butter and herbs spooned on top.
Serves 4