



Fresh Swordfish Steaks with Famous Maui Fruit Salsa

INGREDIENTS: For the marinade: 1 teaspoon McCormick ground ginger - 1/2 teaspoon McCormick garlic powder - 1/2 teaspoon Spice World minced garlic - 1 cup low sodium (or regular) soy sauce - 1 cup V8 Fusion Peach Mango juice - 1 cup honey or local honey from farmers.

For the salsa: 2 green onions, chopped - 1 mango, diced - 1 can of Dole diced pineapple (save juice for salsa) - 1 red pepper (diced and sweated in microwave for 2 minutes) - 1/2 Vidalia or sweet onion (diced and sweated in saute' pan to caramelize) - 2 peeled and diced kiwi fruit - 4 Swordfish steaks (one per person) **FOUR SERVINGS**

DIRECTIONS: First dice and sweat the red pepper in the microwave. Next, dice and sweat the Vidalia (or any sweet onion) in a saute' pan to caramelize (or microwave) and slightly brown (no need to fully cook and blacken the onion) - set aside for use later in the salsa. Next, in a large bowl combine ginger, garlic, soy sauce, orange juice, honey and slip the fish in to marinate. Toss and fold gently to cover all sides of fish and refrigerate for an hour or two. Now, mix all items for the salsa and refrigerate for an hour. Preheat an outdoor grill for medium heat and lightly oil grate with spray. Remove fish from marinade and discard remaining marinade. Grill for 12 to 15 minutes per inch of thickness, or until the fish flakes easily with a fork - sprinkle sesame seeds onto fish now - for a decoration. Before serving on a nice plate, spoon some salsa on top of and around the fish - Yummy! Consider serving over Jasmine rice.

Be sure to visit www.theinnofthepatriots.com and

www.thepresidentialculinarymuseum.org