

Grilled Swordfish Tacos with Lemon Herb and Wild Wood Sorrel Crema

serves 4

If you can't forage for wild wood sorrel, cultivated sorrel can be substituted.

1/2 cup Vegenaïse or best quality mayonnaïse
1 tablespoon freshly squeezed lemon juice
2 tablespoons fresh parsley leaves
1 1/2 teaspoons fresh tarragon leaves
1 tablespoon fresh chives
1 tablespoon wood sorrel leaves and flowers, plus more for garnish
4 8-ounce swordfish steaks, about one inch thick
canola oil
kosher salt and freshly ground black pepper
assortment of corn and flour tortillas
2 lemons, cut into wedges

Place Vegenaïse and lemon juice in a medium bowl. Finely chop parsley, tarragon, chives, and sorrel and stir into bowl. Season to taste with salt and pepper.

Brush swordfish steaks with canola oil and season well with kosher salt and freshly ground black pepper. Heat grill to high and cook swordfish for 4 to 5 minutes on each side, just until fish is cooked through (it will be opaque in center). Be careful to not overcook! Place on a platter and tent with foil.

Reduce heat and place tortillas on grill, warming them for a few seconds on each side. Remove to a plate and keep warm.

Break fish into large chunks using two forks. Assemble tacos with warmed tortillas, fish and crema. Garnish with reserved sorrel leaves and flowers.

a fletcher and fork recipe