



# Happy Holidays

## Swordfish with Spicy Almond Crust

1 cup fresh flat-leaf parsley leaves  
1/2 cup whole natural almonds, toasted  
1/4 cup lemon juice  
2 tablespoons water  
1 1/2 teaspoons grated orange peel  
2 cloves large garlic, coarsely chopped  
1/2 to 1 teaspoon ground cumin  
1/2 teaspoon salt  
4 (6-ounce) swordfish steaks, 3/4-inch thick  
1 lemon, sliced

1. Heat oven to 400°F (205°C).
2. Combine all ingredients except fish and lemon slices in bowl of food processor fitted with steel blade. Pulse on and off until mixture forms a rough paste. Place fish in shallow baking pan.
3. Spread tops evenly with almond mixture.
4. Bake in center of oven 12 to 15 minutes until fish is opaque throughout. Remove from oven.
5. Garnish with lemon slices.

Makes 4 servings.

Note: Other firm-fleshed white fish, such as halibut, can be substituted for the swordfish.

To toast almonds, spread in an ungreased baking pan. Place in 350°F (175°C) oven and bake 5 to 10 minutes or until almonds are light brown; stir once or twice to assure even browning. Note that almonds will continue to brown slightly after removing from oven.