

# SWORDFISH WITH SPICY PEACH AND GINGER GLAZE



EMILY G'S™  
JAM OF LOVE

- 1 jar **Emily G's Datil Peach Marmalade Jam**
- 1 T fresh squeezed orange juice
- 3 t minced ginger
- 1 T Dijon Mustard
- 2 T minced Cilantro
- 1/2 t salt
- pinch of fresh pepper
- 2 T chopped macadamia nuts
- 10 swordfish steaks (6oz each)

Mix jam, orange juice, ginger, mustard, cilantro, and nuts together. In a large casserole dish sprayed with nonstick cooking spray, place steaks. Season with salt and pepper, then brush with sauce. Refrigerate for several hours. Preheat oven to 400° and bake about 10-15 minutes or until steaks are cooked through.