

## July 4<sup>th</sup> Swordfish Burger on Brioche



### Ingredients:

3 lbs swordfish fillet

6 brioche buns

Jar kosher dill pickles

2 Fresh garden tomatoes

1 Red onion

1 bag Mescaline Greens

½ cup Mayo

2 tablespoons ketchup

1 tablespoon pickle juice

¼ teaspoon garlic powder

¼ teaspoon smoked paprika

Dash of cayenne pepper to taste

Salt and pepper to taste

Directions:

Cut Swordfish into 6 x 8 ounce fillets about 1 inch thick

Cut away skin and the darkest meat unless you prefer a stronger flavor of seafood

Place avocado oil, or vegetable oil on the fillets with healthy amounts of salt and pepper or a steak seasoning and let stand for 10 minutes or to room temperature

Begin slicing red onion into ¼ inch rings, along with tomatoes and pickles slices

Mix the Mayo, ½ cup Mayo, 2 tablespoons ketchup, 1 tablespoon pickle juice, ¼ teaspoon garlic powder, ¼ teaspoon smoked paprika into a serving bowl

Grill the Swordfish at 425 degrees until internal temperature has reached 145 degrees.

Lightly toast the brioche buns

Lightly dress the Mesculine Greens with olive oil and subtle amount of vinegar.

Build your burgers and enjoy!!!