

Swordfish

Swordfish is moist and flavorful with a slightly sweet taste. Steaks have a moderately high oil content and a firm, meaty texture. The flesh color can vary from white and ivory to pink and orange. Color variation does not indicate quality, and all swordfish turns beige after cooking. Swordfish steaks have a whirling pattern and shouldn't be confused with the mako shark's more circular meat pattern. Swordfish also has a smooth skin; mako's is rough.

Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Grill, Smoke
Texture	Firm
Flavor	Mild/Moderate
Availability	January - December
Scientific Name	Xiphias gladius
Location	Australia, Brazil, Canada, Chile, Costa Rica, Italy, Japan, Mexico, Singapore, South Africa, Spain, Taiwan, United States, Uruguay

**Image
Coming
Soon**