

FISH WITH SOY-GINGER SAUCE

Use this recipe with Mahi-Mahi, Amberjack, Tuna or Wahoo

INGREDIENTS:

- 4 medium Mahi-Mahi, Amberjack, Tuna or Wahoo fillets
- 2 tbsp olive oil
- 2 tbsp fresh ginger, minced
- 1 tbsp garlic, minced
- Juice from one fresh lime
- 1/4 cup soy sauce
- 2 tbsp honey
- 1/8 tsp cayenne pepper to taste
- Salt and pepper to taste
- 1 1/2 tbsp brown sugar
- 1 tbsp butter
- 2 tbsp chives, finely chopped

INSTRUCTIONS:

In a gallon zipper bag, combine all ingredients except fish, brown sugar, butter and chives. Seal and shake to combine. Add

fish to the bag and seal, refrigerating at least 30 minutes to an hour.

Remove fillets from bag and pour remaining marinade into a small saucepan. Bring to a boil then add brown sugar and butter. Reduce until about half of the mixture remains.

Spray grill or pan with non-stick spray, then preheat to 475 degrees F. Cook fillets about 4 minutes on the first side, then turn and cook another 2-3 minutes, depending on thickness.

Plate the fish and sprinkle chives and reduced sauce on top.

LAKEVIEW GROCERY

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