

Grilled Mahi-Mahi with Lemonade Marinade

Prep time: 30 minutes

Cook time: 6 minutes

Servings: 6

Start by getting this:

- 2 pounds Mahi-mahi steaks or other fish steaks
- 3/4 cup Florida lemon juice
- 1/4 cup worcestershire sauce
- 2 tablespoons chili sauce
- 2 tablespoons fresh chopped parsley
- 2 tablespoons honey
- 2 tablespoons fresh chopped basil
- 1 tablespoon minced garlic
- 1/2 teaspoon white pepper

Now, prepare!

Step One:

Place fish in single layer in glass dish that will hold marinade. Mix remaining ingredients and pour over fish.

Step Two:

Marinate in refrigerator for at least 30 minutes, turning once. Remove steaks from marinade and place on well oiled grill over medium-hot coals 4 to 6 inches from the heat.

Step Three:

Grill 2 to 3 minutes on each side or until fish flakes easily when tested. (Filets less than an inch thick do not have to be turned during cooking.) Carefully remove fish to a warm platter. Serve immediately.