

WAHOO MARINADE

Yield: Makes 4-6 servings

INGREDIENTS

1/2 cup butter, melted
1/2 cup extra virgin olive oil
6 fresh garlic cloves
1/3 cup fresh cilantro or 1/3 cup parsley
2 tablespoons Cajun seafood seasoning
1 lemon, juice of
6 wahoo fillets, about 1/2 inch thick
lemon wedge (to garnish)

PREPARATION

Spray grill with nonstick spray or brush with veggie oil to prevent sticking. Preheat on high for about 10 minutes.

Mix first six ingredients in a blender. Purée into a smooth sauce. When ready to cook, brush both sides of fillets with sauce. Place fillets on grill and cook, turning once or twice. Brush more sauce as needed. Fish is done when it flakes easily (about 5 minutes). Serve with lemon wedges.

