



GRILLED MAHI-MAHI STEAKS Serves 6

6 Mahi-mahi steaks, 1-inch thick each

2 tablespoons garlic powder
2 teaspoons granulated sugar
2 teaspoons ground black pepper
Olive oil

Brush the mahi mahi steaks with olive oil. Season with garlic-sugar-pepper mix, and dry marinate for an hour.

Put the steaks on a heated and oiled grill, cooking for 4 minutes per side. Mahi-mahi can be dry when cooked even slightly too long. Inside should still be slightly pink, and should be very moist. Serve with banana salsa (below).

Banana Salsa:

1 large firm banana, slightly underripe, peeled and diced
1/2 cup each: diced red and yellow bell peppers
3 tablespoons chopped fresh cilantro
2 green onions, chopped
2 tablespoons fresh lime juice
1 tablespoon brown sugar
1 teaspoons minced fresh ginger
2 teaspoons olive oil
1/4 teaspoon red pepper flakes
salt to taste

Mix ingredients, taste, and adjust seasonings. Great with fish or pork. Serve within one hour for best flavors and texture.

Makes 1 1/2 cups

